



Ribolla Gialla

Grape Variety: 100% Ribolla Gialla

Appellation: Venezia Giulia

Designation: IGT

Soil Type: Marl and sandstone of Eocene origin

Harvest Period: Late September

Harvest Method: Manual

Vinification:

The grapes are delicately destemmed and softly pressed. Fermentation takes place at a controlled temperature in stainless steel tanks.

Aging:

Maturation and aging continue in stainless steel, leaving the wine on its fine lees for approximately 4 months, depending on the vintage. The bottled wine is aged in air-conditioned cellars for at least one month.

Sensory Notes:

Color: Straw yellow with green hues.

Aroma: The elegant aroma is of flowers and white fruits such as pineapple and nectarine.

Taste: Dry, light, and fresh, with good persistence.

Pairings: It pairs well with cold appetizers, soups, and first courses with vegetables, creamy soups, and fish.

Serving temperature: 10-12°C