

Ribolla Gialla Doc Friuli Colli Orientali

Production Area: Prepotto (UD), Locality Poianis, altitude 120 meters above sea level

Variety: 100% Ribolla Gialla, indigenous grape variety

Soil: Ponca, flysch consisting of marl and stratified sandstone of Eocene origin

Vineyard Exposure: Northeast, southeast

Training System: Guyot

Planting Year: 2019

Harvest: Manual, first half of September

Winemaking and Aging: Grape maceration for 6/8 hours at +8°C, gentle pressing with a yield of 65% must fermented on a bed of indigenous yeast at a constant controlled temperature of +15°C for 12 days. First racking of the organic wine, in stainless steel tank, second racking in natural terracotta amphora for 6/8 months.

Bottle Type and Cap: Bordeaux 0.750 ml, Stelvin cap

Production: 5000 bottles/year

Organoleptic Notes:

Color: Bright yellow with golden hues

Aroma: Delicate, elegant, floral with a range of sweet citrus and mineral notes.

Flavors: Taste Dry, gentle with excellent structure, sweet tannin fused with notes of beeswax, balanced acidity and minerality

Alcohol: 12.50° % Vol.

Serving Temperature: + 10-12°C

Pairing: Fish and white meat dishes with delicate sauces, summer cold dishes, excellent with fresh cheeses, suitable for accompanying vegetarian and vegan dishes.