

TERRE MAGRE

RIBOLLA GIALLA

FRIULI COLLI ORIENTALI D.O.C.

**GRAPE VARIETIES**

Ribolla Gialla

ALCOHOL CONTENT

13% vol

PRODUCTION AREA

D.O.C. Friuli Colli Orientali

RESIDUAL SUGAR

2 g/lit

SOIL TYPE

Marly

TOTAL ACIDITY

5,6 g/ lit

TRAINING SYSTEM

Guyot

SERVING TEMPERATURE

6 - 8° C

PLANTING DENSITY

Medium

RECOMMENDED GLASS

Chalice glass

HARVEST PERIOD

End of September

AGEING POTENTIAL

Four years

RELEASE

Late spring

FORMAT (ml)

750

VINIFICATION

The grapes are harvested by hand. Once crushed, they are gently pressed and fermented with selected yeasts at under controlled temperature for about 15-20 days. The wine remains on fine sediments for at least six months in order to gain more aromatic complexity.

ORGANOLEPTIC CHART

Straw-yellow with slightly greenish shades. Floral bouquet with scents of white rose, gentian and acacia. Fruity aromas of white peach, apple and pear, combined with distinctive zesty notes. It features a good acidity that lends the wine its distinctive freshness.

FOOD PAIRING

Very versatile, great as aperitif, it goes well with white meats, fish, vegetables and pasta dishes.