



RIBOLLA GIALLA

Production Area: I.G.P Trevenezie

Grape Varieties: 100% Ribolla Gialla

Breeding System:

required by the specification

Harvest time: Third week of September

Winemaking: The grapes are destemmed and crushed then left to macerated on the skins in tanks filled with carbon dioxide at a controlled temperature of 8°C for 12 to 15 days. The grapes then undergo a light pressing following the Champagne method, to obtain a must that is rich in delicate aromas.

Fermentation takes place in stainless steel tanks with indigenous of 14-16°C.

After ageing on the lees in anaerobic stainless steel tanks the wine is bottled.

Alcohol content: about 13.00% vol

Color: Straw yellow with evident greenish highlights.

Sensory notes: Fresh and fragrant, with notes of green apple, lime and grapefruit zest. Lively freshness in the mouth, it has a pleasing long finish.

Service temperature: 8° – 10° C

Pairings: Great with seafood, appetizers, fried fish dishes, crustaceans, and seafood salads.