RIBOLLA GIALLA

Training System:

guyot.

Plant density:

6.000 vines/ha.

Soil:

Flysch: marl and sandstone layers

"ponca", permanent grassing

Method:

environmentally friendly under the

specifications of Measure F (EC Reg.

n. 1257/99).

Production:

90 q.li/ha.

Harvest:

Manual, second decade

of September

Vine:

Ribolla Gialla 100%.

Alcohol:

13,50%.

Sugars:

1,60 g/l.

Acidity:

6,30 g/l.

Net extract:

10 (11

SO2 totale:

19,4 g/l. 120 mg/l.

pH:

3,30.

Vinification:

Maceration: 12h skin maceration in the

environment reducing agent,

static clarification

Refinement:

"Sur lie" 6 months.

Bottling:

June

Color:

Straw yellow with green highlights.

Aroma:

fine, elegant green fruits such as kiwi and gooseberry final

inserts of golden apple, rennet

and mineral sensations.

Flavors:

fresh and fruity expression

balanced in its components.

Good aromatic persistence.

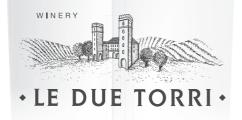
Food Pairings:

shellfish, seafood appetizers and

seafood dishes, delicate risottos,

white meats and fresh cheeses.

It is served at 10/12°C.





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