

# RIBOLLA GIALLA

<b>Training System:</b>	<i>guyot.</i>
<b>Plant density:</b>	<i>6.000 vines/ha.</i>
<b>Soil:</b>	<i>Flysch: marl and sandstone layers "ponca", permanent grassing</i>
<b>Method:</b>	<i>environmentally friendly under the specifications of Measure F (EC Reg. n. 1257/99).</i>
<b>Production:</b>	<i>90 q.li/ha.</i>
<b>Harvest:</b>	<i>Manual, second decade of September</i>
<b>Vine:</b>	<i>Ribolla Gialla 100%.</i>
<b>Alcohol:</b>	<i>13,50%.</i>
<b>Sugars:</b>	<i>1,60 g/l.</i>
<b>Acidity:</b>	<i>6,30 g/l.</i>
<b>Net extract:</b>	<i>19,4 g/l.</i>
<b>SO2 totale:</b>	<i>120 mg/l.</i>
<b>pH:</b>	<i>3,30.</i>
<b>Vinification:</b>	<i>Maceration: 12h skin maceration in the environment reducing agent, static clarification</i>
<b>Refinement:</b>	<i>"Sur lie" 6 months.</i>
<b>Bottling:</b>	<i>June</i>
<b>Color:</b>	<i>Straw yellow with green highlights.</i>
<b>Aroma:</b>	<i>fine, elegant green fruits such as kiwi and gooseberry final inserts of golden apple, rennet and mineral sensations.</i>
<b>Flavors:</b>	<i>fresh and fruity expression balanced in its components. Good aromatic persistence.</i>
<b>Food Pairings:</b>	<i>shellfish, seafood appetizers and seafood dishes, delicate risottos, white meats and fresh cheeses. It is served at 10/12°C.</i>



RIBOLLA GIALLA

[info@le2torri.com](mailto:info@le2torri.com)