



MONVIERT



RIBOLLA GIALLA

D.O.C. (Controlled Designation of Origin) Friuli Colli Orientali

It is the variety that has witnessed the history of Friulian white wine from the 1300s to today, satisfying, in purity or otherwise, all the taste variables that have followed each other to this day. Demonstration of the enormous cultural heritage of the Friuli Venezia Giulia region.

Type of grape variety	—	Autoctono
Grape variety	—	Pure ribolla gialla
Type	—	Dry white
Name of vineyard	—	Bivio romanut
Planting year	—	2000
Exposure	—	South - south-east
Grape production per hectare	—	60-65 q.li /ha
Training	—	Cappuccina monolaterale
Harvest	—	Manual, beginning of september
Alcohol content	—	13,5% vol.
Total acidity	—	5,62 gr./l
Serving temperature	—	15-16° c
Storage period	—	5-10 years