



COLLIO RIBOLLA GIALLA



DESCRIPTION: DOC (Registered Designation of Origin) White Wine

PRODUCTION AREA: COLLIO Municipality of San Floriano del Collio

PRODUCTION AREAS: Bivio, Valerisce,

EXTENSION: 1,90 ha

GRAPE VARIETIES: 100 % Ribolla Gialla

SOILS: Hilly terrain of stratified Eocene marl and sandstone

YIELD PER HECTARE: 70 – 80 q/l

GROWING SYSTEM: Guyot

HARVEST: Hand harvested – by the third decade of September

VINIFICATION: De-stemming and crushing of grapes and following maceration on the skins for 12 hours at a temperature of 15°C. Soft pressing and cleaning by setting of the obtained must. Alcoholic fermentation for 8-10 days at controlled temperature (16-18°C). Ageing on fine lees 'sur lie' in steel vats with periodical batonnage for at least four months

ALCOHOL CONTENT: 13% vol. (depending on the vintage)

COLOUR: Light straw yellow

BOUQUET: Elegant, flowery with a citrine tinge

PALATE: Light-bodied, fresh well balanced acidity

SERVING SUGGESTIONS: Excellent with cold starters, seafood and delicate fish dishes. Excellent as a pre-dinner drink

SERVING TEMPERATURE: 10 – 12 °C