



Norina Pez

RIBOLLA GIALLA COLLIO DOC

PRODUCTION AREA: Collio - Italy.

GRAPES: 100% Ribolla Gialla.

VINEYARD LOCATION: hills, 130-150 mt/asl.

SOIL COMPOSITION: marl and sandstone of eocene origin.

REARING SYSTEM: guyot, 4,500 plants/ha.

PRODUCTIVITY: 70 q/ha.

HARVEST: hand-harvested, last two weeks of September.

VINIFICATION: the grapes harvested by hand are de-stemmed and quickly pressed. The must is fermented with the aid of selected yeasts at a temperature of 17°C (63°F). The wine obtained rests in steel tanks until it is bottled.

ALCOHOL: 13% vol.

TASTING NOTES: the color is straw yellow. The bouquet is elegant with notes of exotic fruit. Wine with an intense dry and mineral and fresh taste with a long persistence.

FOOD PAIRING: perfect match with appetizers, vegetable dishes or roasted fish.

SERVING TEMPERATURE: 10°-12°C (50°-53°F).

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