



Az. Agr. LA SCLUSA s.s. di Zorzettig Gino & Figli
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RIBOLLA GIALLA

White Wine - Harvest 2017

Organoleptic Notes:

Pale straw yellow with greenish reflections.
A pleasant bouquet characterised by aromas of woods, acacia and wild flowers.
Dry, citrusy, with the right alcohol content.

Food Pairing:

It goes well with any fish dish but also with soups, especially creamy and velvety soups.
To be served at 10° - 12° C.

Analytic Data (CCIAA):

Alcohol effective: 13.4 % vol
Total acidity: 5.0 g/l
Reducing sugars: 1.6 g/l

WINE DETAILS

VINE: Ribolla Gialla (autoctono friulano)

AREA: 1.1 ha on hillside (clay and marl soil)

BREEDING

SYSTEM: Guyot with a density of 4700 vines/hectare.

DATE OF

HARVEST: 08/09/2017 (manual)

WINEMAKING:

The grapes are destemmed and immediately placed in cryomaceration for 18 hours, then soft-pressed. The resulting must is cold decanted, then inoculated with selected yeasts. Fermentation takes place in temperature-controlled stainless steel tanks. At the end of fermentation the wine rests on the noble lees, for four months, in order to acquire a more intense varietal characteristic. In early spring the first racking takes place and then immediately after bottling.

