

RIBOLLA GIALLA

PRODUCTION AREA:
Paradiso - Friuli Latisana - Udine

GRAPE VARIETIES:
Ribolla Gialla 100%.

SOIL:
Predominantly clayey with presence of caranto*.

TRAINING SYSTEM:
Guyot.

PRODUCTION:
120 quintals per hectare.

ALCOHOL
11 % Voi.

WINEMAKING:
Mechanical harvesting of grapes, separation of skins by soft pressing of berries. Temperature-controlled vinification in steel tanks with selected yeasts. It will then be re-fermented in autoclaves for 36 months; bottling will then take place.

DETAILS:
Interesting native wine.
Very fine and persistent perlage.
Crystal clear on the nose, intense with hints of nutty peach and floral in general.
Ppleasant, harmonious and persistent.

FOOD PAIRINGS:
Excellent as an "all meal." Ideal as an aperitif in combination with fish, shellfish.
Serve at 8-10 C.

* caranto, from the Latin caris (stone), is the local name for a Pleistocene paleosol consisting of an extremely compact silty-sandy clay, varying in color from light brown to light gray with ochre streaks.

