

RIBOLLA GIALLA

D.O.C. Friuli Colli Orientali

Documented from 1299, Ribolla Gialla may well be Friuli's most ancient vine type. It has been particularly successful on poor, dry, hill-country soil. The cluster and characteristically alabaster yellow berries are large in size.

Appearance: brilliant straw yellow. Nose: broad, assured and distinctive, delicious fragrances of soapwort.

Palate: dry, fresh and confidently full-bodied with attractive varietal acidity to offset the excellent structure.



GRAPES	100% Ribolla Gialla (autochthonous)
DESIGNATION	D.O.C. Friuli Colli Orientali
POSITION	Vineyard located at 120 m a.s.l. on east-south-east facing, Eocene marl and sandstone hillslopes
WINEMAKING	After soft pressing, the grapes are fermented without skins in stainless steel tanks at a controlled temperature between 16-18°C
MATURATION	7 months on the fine lees in steel tanks and at least 3 months in bottle before release to market
Year Planted	1976 / 1979
First vintage	1985
Vineyard Mgmt.	Planting Grassed
Pest Control	Integrated low environmental impact. Organic method since harvest 2021
Training System	Modified double-arched cane and guyot
Harvest Method	By hand in small cases with bunch selection
Temperature	Serving temperature 10-12°C in a broad-rimmed glass
WINE PAIRINGS	Appetisers and first course dishes with vegetables, salami and sausages, molluscs, delicate grilled, poached or baked fish, fresh creamy cheeses. It perfectly complements frittata with catchfly shoots, or sclopit as it is locally called, risottos or creams with tender green shoots, branzino carpaccio, steamed sea bream with hollandaise sauce.