



RIBOLLA GIALLA

Classification
DOC
FRIULI COLLI ORIENTALI

Grapes 100% Ribolla Gialla

Position and vineyards

Marly hilly soil: vineyards located north-west, trained Guyot-style with 5500 vines per hectar.

Harvest

By end, towards mid Spetember; 60-65 quintals per hectar.

Vinification

Whole grapes gently pressed; the must is decanted at low temperature and left to ferment at a controlled temperature in steel tanks, then it remains for around 8 months on the yeast residues.

Alcohol content

Acidity 5,5 - 6 q/l

noleptic Properties

Straw yellow colour with gold reflections. Delicate bouquet with flavours of white flowers. Fresh taste and easy to drink.

Best served with

Ideal for aperitifs, starters and first courses with white fish.

Medium annual production 1500 bottles (0.751)