

Ribolla Gialla

Venezia Giulia

Indicazione Geografica Tipica



Appellation

IGT Venezia Giulia

Grape Variety

100% Ribolla Gialla

Area of production

Italy, Friuli-Venezia Giulia region

Soil composition

Gravelly soil, sandstone marl, sandy alluvial soil

Harvesting and vinification

Harvesting when the grapes are optimally ripe; destemming and soft crushing; fermentation at 16-18°C in stainless steel tanks; bottling after maturation on the fine lees for 6 months.

Analytical facts

Alcol: 12,50% vol

Tasting notes

Straw-yellow light colour.

To the nose, dry and refreshing with typical delicate citrus notes.

On the palate, fresh light and mineral taste, notes of grapefruits and citrus. The aftertaste is elegant with a bitter and crisp finish.

Food pairing

Perfect with light appetizers, shellfish and mussels, delicate fish dishes, seafood risotto, salads.

Serving temperature

Serve at 8-10 °C