

# Orange

# Ribolla Gialla “orange label”

## 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; partial maceration on the skins and alcoholic fermentation with indigenous yeasts; racking, maturation, bottling and further ageing in bottle. Unfiltered.

### Analytical facts

Alcol: 12,50% vol

### Tasting Notes

Golden colour with amber highlights.

To the nose, delicate notes of white flowers, golden apple and vanilla aroma.

On the palate, it is savoury, elegant and refined, delicately tannic and very persistent with a clear mineral trace that enlivens an enveloping, rich and deep taste.

### Food pairing

It goes well with fish starters, white meat, raw fish such as Sushi or light delicate seafood dishes.

### Serving temperature

Serve at 12-15 °C

LEA WINERY SRL  
Viale dei Comunalì 5  
33078 San Vito al Tagliamento (PN) – ITALY  
export@podericarlo.com  
www.podericarlo.com



  
**Podere**  
DI CARLO