

Ribolla Gialla

Doc Friuli Colli Orientali



Type of wine:	Dry white
Grape varieties:	Monovarietal Ribolla Gialla
Training system:	Duble -arched cane and Guyot
Harvest:	Grapes were harvested by hand in the second week of September
Vinification:	The Selected grapes are vinificated with particular care to preserve the fresh aromas of the variety. Then they are slowly fermented in stainless steel tanks. This process accours at a strictly controlled temperature (16 °C) and it lasts 30-40 days. Once fermentation is complete a long series of lees stirring takes place. After this the wine is fined on the lees for 6 months.
Acidity:	5.0 g/l
Alcohol:	12.5 % volume
Colour:	Straw yellow whitth soft green highlights.
Nose -palate symmetry notes:	Intense floreal and fruity aroma, dry flavout, sapid and pleasant fresh taste. Best served at a temperature of 10 - 12 °C.
Serving Temperature:	
Food and wine pairing:	It combines with cold appetizers, vegetables, delicate fishes, fried fish and soups.