

Andrea C.



RIBOLLA GIALLA

IGT VENEZIA GIULIA

Grape variety: 100% Ribolla Gialla

Food matches:

ideal as aperitive, goes well also with first courses with fish and vegetarian dishes.



Serving temperature: 10-12°C

Tasting notes:

The nose opens with delicate floral notes of white rose, gradually unfolding into fresh aromas of rennet apple and pear, accented by subtle citrus nuances. On the palate, it is crisp and approachable, with a pleasing minerality and an overall sense of harmony and balance.

Vineyards:

The vineyards are located in Friuli Venezia Giulia, in the heart of the Isonzo zone, an area shaped by the alluvial deposits of the Isonzo River. The soils, rich in pebbles, ensure excellent drainage and promote balance, precision, and expressive finesse in the grapes.

Harvest period:

second half of September.

Vinification and ageing:

The grapes are carefully selected and destemmed, then undergo a short maceration. Gentle pressing preserves the grapes' aromatic purity. The must is allowed to settle naturally before fermenting in temperature-controlled stainless-steel tanks. After fermentation, the wine rests on its lees in stainless steel for around five months, developing added complexity and structure.

Wine ageing potential: 3 years.