



azienda agricole
in Friuli Venezia Giulia
dal 1963

D.O.C. FRIULI GRAVE

Ribolla IGT Venezia Giulia 2019



GRAPE VARIETIES: Ribolla Gialla 100%

TRAINING SYSTEM: mainly single Guyot with 4,000 vines per hectare, short pruning which limits grape production, resulting in more complex and structured wines.

VINIFICATION: takes place in temperature-controlled stainless steel vats for 18 days at a temperature between +18° and +20°C.

AGING: in stainless steel tanks at a constant temperature of +12°C. The wine undergoes cold stabilization before bottling.

ALCOHOL: 12,60%

RESIDUAL SUGAR: 0,30 g/l.

TOTAL ACIDITY: 6,00 g/l as tartaric acid.

TASTING NOTES

COLOR: straw yellow.

AROMA: floral, slightly citrusy with strong hints of green apple.

TASTE: dry, very fresh, fragrant of medium structure and good persistence.

PAIRING: versatile in gastronomic pairings, it is particularly suitable for the combination with dishes made with blue fish, all sea food generally, white meats and seasonal vegetable dishes.

SERVE: at a temperature between +11° and +12°C. Uncork just before serving.

CONSUMPTION AND AGING POTENTIAL: ideal when consumed young. If stored well, it maintains or even gains character over 2.

BOTTLE SIZE: 0.750 L