



azienda agricole
in Friuli Venezia Giulia
dal 1963

I.G.T.



Ribolla Gialla I.G.T.

GRAPE VARIETIES: Ribolla Gialla

TRAINING SYSTEM: High intensity Guyot.

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.

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

BOTTLE SIZE: 0.750 L