



# Ribolla Gialla

DOC | Friuli Colli Orientali

**VINE:** Ribolla Gialla

**PRODUCTION AREA:** Buttrio in Monte (180 m a.s.l.)

**SOIL CHARACTERISTICS:** Eocene hills, typically marly soil

**TRAINING SYSTEM:** modified Guyot – 10 buds

**YIELD PER HECTARE:** 65 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:** soft pressing, temperature-controlled fermentation, 6-month refining on its own yeast

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 14.000 – 0,75 lt. Bottles

**TYPE:** dry white

**COLOUR:** straw yellow

**BOUQUET:** delicate and well-expressed, aromas of grapefruit, wildflowers, and aromatic herbs

**TASTE:** full-bodied, light and refreshing

**SERVE WITH:** cold starters, fish soups, and fish dishes

Azienda Agricola Petrucco  
di Lina e Paolo Petrucco s.s.  
Via Morpurgo, 12 – 33042 Buttrio (UD) Italia  
Tel. +39 043267438  
info@vinipetrucco.it – www.vinipetrucco.it



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