



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

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