



Those who love Ciallabianco also love history! This ancient grape blend is produced exclusively in the Cialla valley (it's the only Italian white "cru - monopole") from old vineyards grown in medieval terrace-cultivations, still following natural and traditional methods.

The result is an outstanding wine with a brilliant straw yellow color, tending to golden yellow with ageing. Intriguing smells of honey, followed by hazelnut, exotic fruit and green tea. Dry, soft and enveloping taste at the same time, with an acidity that is perfectly balanced by the flavor. Long and persistent finish. Perfect with fish dishes, delicate white meats and mushrooms.

Ciallabianco 2013

GRAPE VARIETIES

Ribolla Gialla 60%, Verduzzo friulano di Cialla 30%, Picolit di Cialla 10%

WINEMAKING

Fermentation in oak barrels followed by 11 months maturation. Further ageing in bottles, varying from 6 to 12 months. Suitable for ageing.

ANALYTIC DATA

Total acidity: 5.5 g/l

Alcohol content: 12.5 % vol.

ORGANOLEPTIC CHARACTERISTICS

Straw-coloured. Very dainty and elegant bouquet, with a fragrance of fruit (pear, apple and plum), vanilla and flowers (acacia and jasmine).

Dry, round and well-balanced in terms of acidity; a wine that yields its aroma with extreme delicacy and elegance; unique character and personality.

GASTRONOMY

Fish and seafood hors-d'oeuvre; soups; saltwater and fresh water fish, boiled or served with a sauce, haute cuisine; egg and vegetable soufflés; white meats with a sauce; Parma ham. This wine can also be served on its own, as an aperitif.

Serving temperature 10-12 °C

AVAILABLE FORMATS

75 cl

