



An ancient Friuli variety and one of the most appreciated white grapes. With a straw yellow color, it is perfectly balanced. Fresh but concentrated, savory and persistent to the taste.

It has beautiful notes of citrus jam, white pepper and great minerality to the nose. Perfect with fish and vegetable-based dishes or excellent as an aperitif.

## *Ribolla Gialla 2015*

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### GRAPE VARIETIES

*Ribolla Gialla*

### WINEMAKING

*Maceration for at least one day, fermentation in stainless steel at controlled temperatures, static and natural decantation, storage on lees for 3 months with frequent batonnage. Better drunk young.*

*Ageing: at the beginning of February the wine is put in autoclave for the second fermentation, adding selected yeasts. Fermentation is stopped at 2.5 bars. This process usually takes about 45/60 days.*

### ANALYTIC DATA

*Total acidity: 6 g/l*

*Alcohol content: 12.5 % vol.*

### ORGANOLEPTIC CHARACTERISTICS

*Clear pale yellow with green reflections that liven up the color. Brilliant.*

*It smells fresh and lively; its bouquet is elegant, with bread crust fragrances, apple and pear fruity notes with a floral and mineral aftertaste.*

*It tastes extremely fresh and its typicality is exalted by a perfect balance of acidity and minerality.*

*The aftertaste is consistent, fresh and savory. Well balanced and goes down well.*

## GASTRONOMY

*Fish, crustacean and mollusc-based dishes, first course dishes with vegetables, delicate cold cut meats. Excellent on its own as an aperitif.*

*Serving temperature 10-12 °C*

## AVAILABLE FORMATS

*75 cl*



[International Wine Report Top 100 Award](#)

[NY Times Article](#)

