

# RIBOLLA GIALLA

**Description:** *Straw coloured with greenish reflections. The aromatic nose is distinctive, dry, reminiscent of green fruits such as kiwis and gooseberries with ending nuances of golden apples and queen-apples. Its taste is crisp, fruity and well-balanced. It has a good aromatic persistency.*

**Suggestions:** *It goes well with shellfish, fish-based starters and main courses, delicate rice-based dishes, white and fresh cheeses. Best served at 10-12°C.*

## Technical notes

**Area of production:** *Friuli*

**Grape variety:** *Ribolla Gialla*

**Terrain:** *Gravelly soils*

**Type of cultivation:** *Guyot*

**Planting density:** *5000 plants per hectare*

**Method of cultivation:** *Environment-friendly, according to EC rule n. 1257/99*

**Grape yield:** *8000 kg per hectare*

**Harvesting:** *Hand-harvested of September, with the best grapes being selected 'directly' in the vineyard.*

**Winemaking technique:** *Cold maceration for 72 hours, light pressing, racking and fermentation at 16/18° C.*

**Ageing :** *After fermentation the wine is left in contact with the lees for 6 months, to continue the extraction of aromas and enhance the wines sensory qualities. Once bottled, the wine is laid down in the cellar for a some months before final release to the market.*

**Alcohol content:** *12,50% vol.*



## LE DUE TORRI