

Ribolla Gialla 2017

Exuberant freshness



VARIETAL

Ribolla Gialla 100%



VINEYARDS

5,500 vines planted per hectare, trained using the Guyot method. Yield of 70 q/ha.



HARVEST

Meticulous hand selection.



VINIFICATION

Soft pressing of the whole clusters immediately after harvesting. The juice is cooled and decants naturally, eliminating particles resulting from vinification. Fermentation occurs in stainless steel tanks at a controlled temperature.



AGING

Aged on the noble lees in stainless steel tanks with frequent batonnages.



TASTING NOTES

Color

Straw yellow.

Aroma

Delicate scents of white rose and acacia flowers.

Taste

Very delicate but structured, with a long finish and a crispy freshness.



Perfect as an aperitif or with white meat, filled pastas, or raw or fried fish.

Serve at 54°F.

ALC. CONTENT
13%

ACIDITY
5,6 g/l

pH
3,28

DRY EXTRACT
17,4