

# Ribolla Gialla 2018

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**  
Vinification begins with soft pressing 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 (18-20°C).



**AGING**  
Aged on the noble lees in stainless steel tanks with weekly batonnages for eight months.



## 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.

Standout chef pairing: Creamed chestnuts with seared scallop by Arjan Kuqi @ La Frasca (Lauzacco, Italy)

Serve at 12-14°C.

**ALC. CONTENT**  
13%

**ACIDITY**  
4,9 g/l

**pH**  
3,43

**DRY EXTRACT**  
18,9