



## RIBOLLA GIALLA

I.G.T. VENEZIA GIULIA

Ribolla is a grape variety that loves the tops of the hills, well-drained, windy and mineral soils. Its maturation is slow and this allows to develop elegant aromas and deepness. Greenish yellow colour, elegant bouquet with floral and mineral notes. The palate is vibrant and delicate. Environment friendly techniques used.



**GRAPE VARIETY:** 100% Ribolla Gialla, native grape

**SOIL:** marl soil called "Ponka"

**HARVEST:** manual harvesting in crates



**VINIFICATION:** soft pressing

**REFINING:** in stainless-steel tanks

**ALCOHOL:** depending on the vintage, it may vary from 12,5% to 13,5%



**SERVING T°/F°:** 10°-12°C (50°-54°F)



**AROMA:** Floral and mineral with varietal perfumes of citrus fruits



**TASTE:** Dry, delicate and vibrant



**PAIRINGS:**  
European food: starters, velouté, fish-based dishes, herbs omelette  
International food: tempura, wok dishes, fajitas and tacos

**BODY**



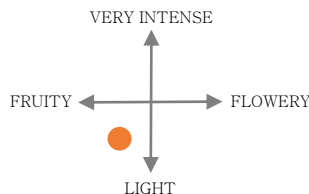
**PERSISTENCY**



**TANNINS**



**SWEETNESS**



### RIBOLLA GIALLA 2021

➤ GAMBERO ROSSO: 1 bicchiere

### RIBOLLA GIALLA 2019

➤ GAMBERO ROSSO: 1 bicchiere  
➤ VINIBUONI D'ITALIA: 3 stelle ★★ ★

AWARDS

vinous



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