



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)



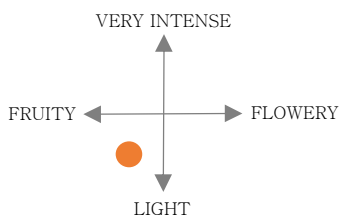
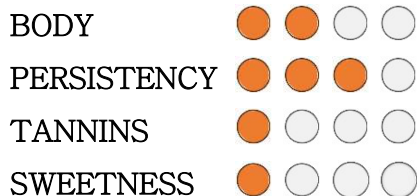
AROMA: Floral and mineral with varietal perfumes of citrus fruits



TASTE: Dry, delicate and vibrant



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



RIBOLLA GIALLA 2022

- GAMBERO ROSSO: 2 glasses
- VINIBUONI D'ITALIA: 4 stars

RIBOLLA GIALLA 2021

- GAMBERO ROSSO: 1 glass

AWARDS

