

Turian

RIBOLLA GIALLA

WINEMAKING

The relatively late-ripening grapes are picked at the end of September and left to macerate at 12 °C for a whole night. Fermentation, for about 15 days at a controlled temperature of no more than 15 °C, is in steel, as is subsequent maturation, which continues until the following summer.

WINE

Star-bright straw yellow with pale green highlights. Subtly elegant, fruit-led aromatics laced with floral essences of acacia blossom and lemon verbena. Fresh lemon savouriness perks up the elegant palate.

SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15 °C.

Food matchings: as an aperitif or with starters, soups and stewed fish, molluscs, especially warty venus shells.

Friulian food: fried sardines in breadcrumbs

GRAPES

Ribolla Gialla

DOC ZONE

Colli Orientali del Friuli

MUNICIPAL TERRITORIES

OF PRODUCTION

Corno di R. and Manzano

GRAPE YIELD

85 quintals/hectare

TRAINING SYSTEMS

Spurred cordon and Guyot

PLANTING DENSITY

4,500 - 5,000 vines/hectare

HARVEST PERIOD

Late September

ALCOHOL CONTENT

About 12.5% vol.



Serving
temperature:
10-12 °C



EUGENIO
COLLAVINI