

# Ribolla Gialla

## WINEMAKING

The grapes are harvested in the second half of September and left to macerate at 13 °C for 6 hours. Fermentation in stainless steel at a controlled temperature of 15 °C for about 15 days. Maturation, again in steel, continues until the following spring.

## WINE

Star-bright straw frames a fresh, fruit-driven nose lifted by citrus notes of lemon verbena and grapefruit. The clean, tangy palate tempts with nicely gauged butteriness and a long-lingering finish.

## SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15 °C. Food matchings: a classic aperitif that can also accompany fish-based starters or shellfish. Delicious with fresh and moderately mature cheeses.

## GRAPES

Ribolla Gialla

## PRODUCTION AREA

IGT delle Venezie

## YIELD

115 quintals/hectare

## TRAINING SYSTEMS

Spurred cordon and Guyot

## DENSITY

4,500 vines/hectare

## HARVEST PERIOD

Late September

## ALCOHOL CONTENT

About 12.5% vol.



Serving temperature:  
10 - 12°C

