

RIBOLLA GIALLA

Appellation
DOC Collio

Production area, country
Collio Goriziano, Friuli
Venezia Giulia, Italy

Grape types, %
Ribolla gialla 100%

Planting area, vineyard age
Terraced hillslopes
Vineyard planted 20 years ago

Soil type
Ponca, a marl and sandstone rock

Harvest period
First ten days of September

Cropping level
80 Q/Hectare

Vines per hectare
5.500

Vine training system
Guyot

The grapes are obtained from the same autochthonous plants which are typical to the collio area. The output per hectare is reduced to better the results.

Vinification

Traditional process performed in its grape skin at surrounding temperature for a period of 24 hours.

Elevation

This takes place in steel tanks, left in reduction until the following spring. When in bottles, it will rest for about 2 months.

Wine characteristics

This wine is characterized with a pleasant mix of perfumes which go from a typical local apple to a chestnut flower. It has a rich, elegant and persistent taste in mouth.

Appearance

Straw yellow

Nose

Fruit, flowers, spice

Palate

Fresh-tasting, savoury, elegant, long-lingering

After-aroma

Fresh, savoury, minerally

Food matchings

Fish, spontaneous herb and white meat starters, pastas and soups

Collio

