

RIBOLLA GIALLA I.G.T.

Whites Collection

Grape variety: Ribolla Gialla

Designation: IGT Venezia Giulia

Type of terrain: Calcareous-clay, rich in microelements

Training System: Guyot and Sylvoz

Vine density: 4.000 vines/Ha

Harvest time: Mid-September

Vinification: Pre-fermentative cold maceration for 8-10 hours, soft pressing of the grapes, fermentation at a controlled temperature, followed by maturation in steel vats for several months.

Ageing potential: 2-3 years after production

Alcohol content: 12,5%

Serving temperature: Approx. 10-12°C

Presentation: 0.75 l bottles in 6-bottle boxes

COLOUR

Lustrous straw-yellow.

AROMA

The nose tells the story of this grape variety: intense and scented, with floral hints and a delicately grassy note.

FLAVOUR AND TASTE

Fresh-tasting and polished on the palate, with a confident balance between acidity and rich flavour. Good length.

FOOD PAIRINGS

Excellent as an aperitif alongside a selection of cheeses, it also goes well with soups and white meat.



AWARDS

VINOUS 2025

Harvest 2024: 90 points



LE MONDE