



# Ribolla Gialla I.G.T.

**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:** Early September.  
**VINIFICATION:** Pre-fermentative cold maceration for 12 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. 8-10°C.  
**PRESENTATION:** 0.75l 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.

