



azienda agricole  
in Friuli Venezia Giulia  
dal 1963

COLLIO D.O.C.

# Ribolla Gialla D.O.C. Collio



**GRAPE VARIETIES:** Ribolla single variety.

**SOIL:** known as "ponca", it consists of friable marlstone with good water retention properties, and is typical of the Collio zone.

**TRAINING SYSTEM:** Guyot with 4,000 vines per hectare and short pruning which results in low yields and a high concentration of quality.

**HARVEST:** grapes harvested by hand when optimally ripe at the end of September.

**VINIFICATION:** takes place in temperature-controlled stainless steel vats for 20 days at a constant temperature between +16° and +20°C.

**AGING:** in stainless steel tanks kept at a constant temperature of +12°C. The wine undergoes cold stabilization before bottling.

**ALCOHOL:** 13.0%

**RESIDUAL SUGAR:** 2.00 g/l

**TOTAL ACIDITY:** 5.80 g/l as tartaric acid

## TASTING NOTES

**COLOUR:** straw yellow with greenish tinges.

**AROMA:** delicately floral and fruity displaying notes of green apple.

**TASTE:** dry, fresh and slightly citrusy, it has a generous structure and a delicate finish.

**PAIRING:** complements hearty vegetable soups and risottos, foil baked and simmered fish dishes and white-meat dishes. Excellent with smoked cured meats and ricotta cheese.

**SERVE:** at a temperature between +12° and +13°C. Uncork just before serving.

**CONSUMPTION AND AGING POTENTIAL:** If stored well, its gains character over time and can age for 3 to 4 years maintaining all its balance and varietal stamping.

**BOTTLE SIZE:** 0.750 L  
0.375 L  
1.50 L