

Ribolla Gialla

Venezia Giulia
Indicazione Geografica Tipica

Grapes

Ribolla Gialla.

Vigneto

Colline della Tenuta Sottomonte in Comune di Buttrio (UD).
Terreno in prevalenza di struttura marnoso argillosa.

Vinification

White wine vinification with a soft pressing of the grapes.
Fermentation at controlled temperature (18°C) to promote the development of the primary aromas.

Ageing

In stainless steel tanks. The wine remains “sur lies” until bottling. The ageing period continues in bottle, stored in our underground cellar.

Appearance

Straw yellow colour.

Nose

Fine and pleasant aromas, able to offer a fresh and floral bouquet.

Esame gustativo

Full and pleasantly acidic, which is a characteristic that gives a lovely freshness and exalts the fruity aroma (especially the green apple).

Abbinamenti

Excellent for an aperitif, with light starters, delicate soup, salted fish and white meat dishes.

Longevità

Ready straight away, reaches maximum expression of the vine in the first two years and can easily exceed four years in bottle.

Servizio

This wine is best served chilled (12°C).

