VILLANOVA

PIÙ VITE, DAL 1499

RIBOLLA GIALLA

COLLIO 2019

Soil
From the Eocene era, soil is marked by marls and sandstones flysch. In later ages it turned into the "ponca": the traditional rocky substrate of the hilly area.

Grapes
100% Ribolla Gialla

Vine training system
Guyot

First vintage produced
1964

Alcohol
13% Vol.

Total acidity
5.70 g/l

Harvest method
Manual

Aging
In steel with 4 months aging on the lees and frequent batonnage.

Shelf life
From 4 to 6 years from the harvest, depending on storage conditions.

Cork
One piece natural cork.

Tasting notes
Autochthonous wine with ancient origins in Collio, straw yellow color with slight greenish reflections. Light and floral bouquet with notes of green apple. Dry and fragrant flavor.

Food pairings
Excellent as an aperitif with raw fish and sushi. Try it with sardine, fried fish and roe. It should be served at 12 ° C.

CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013

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