



RIBOLLA GIALLA IGT

IGT VENEZIA GIULIA

FIRST YEAR OF PRODUCTION
2019

GRAPE VARIETY
Ribolla Gialla

WINEMAKING
Soft press, cold settling of the must and controlled temperature fermentation.

EVOLUTION
In stainless steel vats with stirring of the lees.

ALCOHOL
12,5 % abv.

TOTAL ACIDITY
6,0 g/l

CLOSURE
Technical closure in micro-agglomerated cork.

TASTING NOTE

Pale straw shade with green reflections. Refined floral nose, with notes of acacia and green apple. The lightweight, medium structured palate is dry, with great freshness and balance given by the aroma and delicate mineral quality.

FOOD PAIRING

A perfect aperitif, excellent with raw fish hors d'oeuvres and vegetable dishes such as lasagna alle verdure.

Serve at 16°C

RECOMMENDED GLASS

