



RIBOLLA GIALLA

DOC COLLIO 2024

FIRST YEAR OF PRODUCTION
1964

GRAPE VARIETY
Ribolla gialla

SOIL
“Ponca”, the typical soil of the Collio, is an Eocene flysch dating from 40-50 million years ago which consists of alternating strata of marl (calcareous clays) and sandstone. Crumbly and rich in minerals, it makes an ideal terrain for high-quality viticulture, thanks to its tendency to decompose rapidly, allowing the roots of the vines to penetrate deep into the sub-soil.

TRAINING SYSTEM
Guyot

HARVESTING
Manual picking in mid-September.

WINEMAKING
Cold skin contact with the must for 12 hours, followed by inoculation with selected yeasts and fermentation at 16°C in stainless steel vats.

EVOLUTION
On the fine lees in stainless steel for eight months, with periodical bâtonnage.

ALCOHOL
13 % abv.

TOTAL ACIDITY
4,4 g/l

CLOSURE
Technical closure in micro-agglomerated cork.

TASTING NOTE
Ancient local variety, native to the Collio. Straw shade with old gold reflections. Delicate floral and green apple aromas on the nose and dry and fragrant on the palate.

FOOD PAIRING
Excellent as an aperitif, or try it with a wild herb “frittata”, sushi, or raw or steamed fish.

Serve at 8°C - 10°C

RECOMMENDED GLASS

