



**Ribolla Gialla
Venezia Giulia**

Production area: our vineyards in Buttrio (Ud)

Ripening: first days of September

Vine training technique: Cordon Training

Plants density: 4500 plants per hectare

Soil composition: soil consisting of stone, loose and calcareous.

Vinification: after the harvest the grapes are set in steel basins at a controlled temperature of 10-12 °C for ca. 12-36 hours in order to extract from the skins the largest quantity of components typical of the aroma. After separating must and skins, the fermentation with selected yeasts follows at a temperature of 18 °C for circa 15 days. The wine is then set to refine for some months in steel basins, before selling.

Alcoholic volume: 12,5 %

Sugar: 6 gr. lt.

Acidity: 6 gr. lt.

Description: it has a straw-yellow colour with greenish reflections and a delicate, slightly aromatic scent that is reminiscent of tropical fruits like pineapple, banana, and ripe apricot, with hints of Mediterranean spices. Fine tasting, elegant and harmonious, it is pleasantly aromatic and decidedly fresh.

Pairings: excellent as an aperitif, with modern appetizers, finger food, light quiches, or fish mousse canapés. Perfect with grilled or boiled fish mains, fresh cheeses such as mozzarella and ricotta, and produce from the vegetable patch such as cherry tomatoes. To be served at a temperature of 10-12 °C.

Conservation: to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.