



## Ribolla Gialla

**Classification:** Igp Venezia Giulia

**Grapes:** Ribolla Gialla

**Vineyard location:** Friuli Venezia Giulia – Palazzolo dello Stella – Udine

**Soil composition:** 60% clay, silt and sand

**Training system:** Guyot

**Vines per hectare:** 4500

**Yield (Q per Hectare):** 130 q/ha

**Harvest period:** last days of September

**Fermentation temperature:** <17°C

**Vinification method:** the grape juice is left one night at 6°C to macerate on the marcs and afterwards an alcoholic fermentation below 15°C is held.

Malolactic fermentation is not necessary.

**Maturation bottle:** 2 month

**Formats:** 750 ml

**Serving temperature:** 8-10°C

**Reccomended Glass:** tulip or sommelier

## Tasting notes

**Color:** golden yellow with greenish hues

**Nose:** delicate, fragrant, floral

**Palate:** dry, fresh, aromatic

**Serve with:** Excellent as an aperitif. Appetizers and first courses of vegetables or fish

*Azienda Agricola Isola Augusta*

Casali Isola Augusta, 4 – 33056 Palazzolo dello Stella – Udine

Tel. 0431.58046 – Fax 0431.589141

[www.isolaugusta.com](http://www.isolaugusta.com) - [info@isolaugusta.com](mailto:info@isolaugusta.com)

