



## Ribolla Gialla

**Classification:** semi-sparkling

**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:** first days of September

**Fermentation temperature:** <16°C

**Vinification method:** alcoholic fermentation at controlled temperature in thermo-regulated steel vats. The yeasts are left for 3 months to enhance the quality of the wine.

Total malolactic fermentation.

**Maturation bottle:** 1 months

**Formats:** 750 ml

**Recommened Glass:** flûte

## Tasting notes

**Color:** light straw-yellow

**Nose:** floral, fruity

**Palate:** citrons, dry and inviting

**Serve with:** Excellent as an aperitif. Seafood appetizers, delicate main courses, white meats.

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