



PRODUTTORI DAL 1959

Venezia Giulia Indicazione Geografica Tipica

RIBOLLA GIALLA

Certainly the indigenous variety that has characterised our Friuli as a border land.

COLOUR

Straw yellow with greenish highlights.

SCENT

Floral and fragrant.

FLAVOUR

Dry with citrus fruit.

SERVING SUGGESTIONS

Aperitif and all fish dishes.

VARIETY

100% Ribolla Gialla

SERVICE

Serve preferably in classical tulip wine glasses, at a temperature of 10-12 °C.

SOIL

Stony, typical of the Friuli Grave.

VINIFICATION

Traditional vinification of white berry grapes; soft pressing, followed by fermentation at low temperatures in stainless steel tanks. The wine is bottled after maturing for some months in stainless steel tanks.

ALCOHOL

12% vol.