



**COLLIO**

D.O.C.

## Ribolla Gialla *Riserva*

**GRAPE** Ribolla Gialla

**YEAR OF PRODUCTION** 2020

**MARKETED** November 2023

**TYPE OF SOIL** Marl and sandstone

**TRAINING SYSTEM** Guyot

**EXPOSURE** South-East, from 250-270 m a.s.l.

**FERMENTATION** Spontaneous fermentation with indigenous yeasts in french oak barrels for 25 days

**AGING** In tonneau with two steps for 12 mesi, french oak, and then 10 more months in barrel.

**ALCOHOL CONTENT** 12, 4% vol

**TOTAL ACIDITY** 5,5 g/L

**ESTIMATED DURATION OF WINE** 10 years

**SERVING TEMPERATURE** 14-16°C

## Tasting Notes

Intense amber colour with golden highlights. The aroma is characterised by intense fruity notes of dried apricot and orange peel, with hints of candied fruit such as cedar and dried flowers, finishing with light notes of vanilla and liquorice. On the palate the wine is dry and fresh, very full-bodied and rich in aromas and sensations, the perfect representation of the Ribolla Gialla grape.

## Serving suggestion

It pairs very well with aged and blue cheeses, sweet and sour pork, fish soup and stewed eel. It can also become a meditation wine if served at the end of a lunch or dinner. The recommended serving temperature is between 14 and 16°C, lower temperatures will impair its pleasantness.



### NOTES

---

---

---

---

---