



COLLIO

D.O.C.

Ribolla Gialla

GRAPE Ribolla Gialla

YEAR OF PRODUCTION 2022

MARKETED December 2023

TYPE OF SOIL Marl and sandstone

TRAINING SYSTEM Guyot

EXPOSURE South-East, from 210 to 270 m a.s.l.

FERMENTATION Spontaneous fermentation with indigenous yeasts, 100% stainless steel

AGING 50% tonneau 1° e 2° step, french oak, and 50% stainless steel for 10 months

ALCOHOL CONTENT 12,50% vol

TOTAL ACIDITY 4,6 g/L

ESTIMATED DURATION OF WINE 6-7 years

SERVING TEMPERATURE 10-12°C

Tasting Notes

Golden yellow color with brilliant highlights. At first, the aroma is characterised by delicate floral and fruity notes of apple and peach, ending with spicy hints of vanilla, liquorice and saffron. On the palate important acidity notes of the variety stand out. It starts with a clear sensation of freshness, combined with a slight tannic note typical of this variety, and closes by leaving the mouth dry and well-cleaned. It is certainly a wine with structure and great personality, like this borderland.

Serving suggestion

Excellent with first courses or with grilled fish, with shellfish including red prawns with chickpea puree, and with lightly smoked D'Osvaldo prosciutto. It pairs very well with aged cheeses, better if goat's milk. Finally, it is excellent with legume soups both in winter and summer.



PRODOTTO BIOLOGICO
IT BIO 021
AGRICOLTURA ITALIA



NOTES
