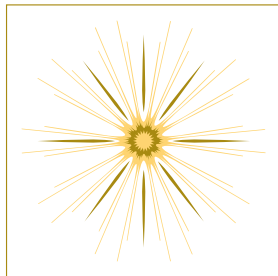




TENUTA STELLA



RIBOLLA GIALLA COLLIO DOC

GRAPE

100% Ribolla Gialla

YEAR OF PRODUCTION

2014

POSTO IN COMMERCIO

March 2016

TYPE OF SOIL

Marl and sandstone soil

BREED

Guyot

EXPOSURE

South-east from 150 to 260 m a.s.l.

FERMENTATION

Spontaneous fermentation with indigenous yeast

100% stainless steel

AGING

100% tonneaux 1° passage for 10 months

ALCOHOL CONTENT

12,50% vol

TOTAL ACIDITY

5,6 g/L

ESTIMATED DURATION OF WINE

6 - 7 years

TASTING NOTES

Yellow straw color. At first it is characterized by intense mineral notes that blend with aromas of ripe and dry fruits and with tones of vanilla and liquorice.

On the palate important varietal and acidity notes of Ribolla stand out. It starts with a distinct feeling of freshness which combines with light note of sourness typical of this varietal.

It's certainly a strong wine with great personality and elegance.



NATIVE GRAPE VARIETAL OF COLLIO

TENUTA STELLA

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MARKETING

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