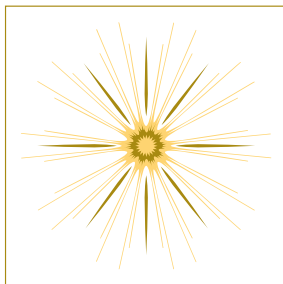




TENUTA STELLA



RIBOLLA GIALLA COLLIO DOC

GRAPE

100% Ribolla Gialla

YEAR OF PRODUCTION

2015

MARKETED

September 2016

TYPE OF SOIL

Marl and sandstone

PRUNING SYSTEM

Guyot

EXPOSURE

Southeast 270 m ASL

FERMENTATION

Spontaneous fermentation with
indigenous yeasts

100% stainless steel

AGING

70% stainless steel, 30% tonneaux
2° passage for 10 months

ALCOHOL CONTENT

13% vol

TOTAL ACIDITY

5,0 g/L

ESTIMATED DURATION

6 - 7 years

TASTING NOTES

Brilliant golden yellow color. The aroma is characterized by delicate floral and fruity notes with an intense minerality blended with subtle tones of spices.

On the palate decisive and dry with a distinct feeling of freshness and sapidity. A wine with great character.

SERVING SUGGESTIONS

To name a few: goes well with red prawns and ceci puré, prosciutto crudo D'Osvaldo which is lightly smoked, aged "culatello", fillet of cod with breaded eggplant, grilled eel and finally caciocavallo podolico cheese.



NATIVE GRAPE VARIETAL OF COLLIO

TENUTA STELLA

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MARKETING

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CERTIFIED ORGANIC FARM

