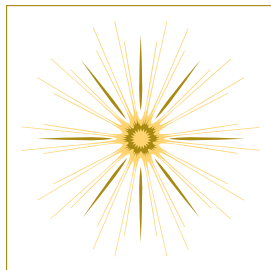




TENUTA STELLA



RIBOLLA GIALLA COLLIO DOC

GRAPE

100% Ribolla Gialla

YEAR OF PRODUCTION

2016

MARKETED

January 2018

TYPE OF SOIL

marl and sandstone soil

BREED

Guyot

EXPOSURE

South-east 270m 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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CERTIFIED ORGANIC FARM

