

# RIBOLLA GIALLA

## IGT VENEZIA GIULIA

**Vineyard age: planted in 2002**

**Serving temperature: 10-12° C**

**Training system: Guyot**

**Alcohol (ABV): 12,5 %**

**Soil composition: clayey-sandy  
with gravel**

**Management of the vineyard:  
controlled grassing  
with row processing**

**Harvest: in the middle of  
September**



### VINTAGE AND HARVEST NOTES

2023 - A year marked by long periods of rain, as opposed to the previous one, with very few sunny days, only in June and July. Temperatures in the normal range, except for a few isolated peaks. Harvest characterized by particularly good weather: September was balanced from beginning to end.

### WINEMAKING

After a soft pressing of the grapes, fermentation in stainless steel tanks with controlled temperature at 16-18° C.

Aging in stainless steel tanks on noble lees until March.

### VINEYARD LOCATION

Cormons

### TASTING NOTES

Straw yellow with greenish notes.

It has delicate floral notes on the nose and is fresh with persistent acidity.

### FOOD PAIRING

Ideal with seafood and delicate fish dishes.

Excellent with omelettes with wild herbs and as an aperitif.

### AWARDS

2018:

- 3 Stars Vini Buoni d'Italia