

YELLOW HILLS

RIBOLLA GIALLA

DOC COLLIO



Vineyard age: planted in 2000

Serving temperature: 10-12° C

Training system: Guyot

Alcohol (ABV): 13%

Soil composition: Ponca, consisting in marls and sandstones

Management of the vineyard: controlled grassing with row processing

Harvest: in the middle of September

VINTAGE AND HARVEST NOTES

2022 - A year marked by great drought with a very hot summer that resulted in late ripening compared to previous years. Long and peculiar harvest, with a first start at the end of August and a conclusion that lasted until the end of the next month with the red berry varieties.

WINEMAKING

Fermentation in stainless steel tanks at a controlled temperature of 16-18 ° C. It is then aged in steel on the noble lees until the month of March and subsequently in the bottle.

VINEYARD LOCATION

Capriva del Friuli

TASTING NOTES

An old grape variety that adds to the prestige of Friuli's wine growing heritage. The bright straw yellow colour is accompanied by a characteristic nose of delicate meadow flowers with citrusy undertones, and a fullflavoured juicy palate with a long finish.

FOOD PAIRING

It pairs well with light appetizers, such as fresh cheese, cold cuts and raw vegetables. Ideal companion to seafood and delicate freshwater fish dishes. Excellent with spring herb omelettes.

AWARDS

2022:

- 4 stars - Vinibuoni D'Italia

2021:

- 4 stars - Vinibuoni D'Italia

2020:

- 90 pt James Suclinkg
- 92 pt Doctor Wine
- Award Rosso The WineHunter
- 4 Stars Vini Buoni D'Italia - Vini da non perdere

2019:

- 90 pt James Suckling

2018:

- 89 pt James Suckling
- 3 Stars Vini Buoni D'Italia