



# RIBOLLA GIALLA

*Vigneto Bellazoa - Friuli Colli Orientali DOC*



**GRAPE VARIETY:** Ribolla Gialla

**VINTAGE:** 2021

**BOTTLES PRODUCED:** 3500 bottles

**TYPE OF SOIL:** marl and sandstone flysch of Eocene origin. Locally known as “Ponca”.

**EXPOSITION:** South

**PEST CONTROL:** low environmental impact integrated pest management.

**TRAINING SYSTEM:** double arched cane

**HARVEST:** mid-September, hand harvested in the coolest hours of the day.

**VINIFICATION** after a soft press, the must has been decanted for 24h at a fixed temperature of 10°C, each parcel is kept separated.

**AGING:** 3 different parcels aged separately for the first 6-7 months: the first does a skin contact maceration. The second one ages in amphora, the third one stays in 500L conic tonneau. The final blend stays few months in stainless steel to find the perfect balance before bottling.

**TASTING NOTES:** pale lemon colour with greenish highlights; This wine on the nose is intense and mineral, with citrus fruits, white fruits and floral aromas. Delicate and refreshing on the palate, with a creamy texture and more flavours like apple and wild strawberry. A nice spidity and balsamic notes in the end.

**FOOD PAIRINGS:** this wine is great when paired with soups and also fish dishes with a creamy garnish. A must try as well with soft cheeses.

**SERVICE TEMPERATURE:** 12°C

**ALCOHOL:** 14,50% abv

**EAN BOTTLE:** 8058333066028

**ITEM CODE:** 070207