



RIBOLLA GIALLA



DESIGNATION	D.O.C. COLLIO
GRAPES	100% RIBOLLA GIALLA
ALCOHOL %	12,50 % vol.
SOIL ASPECT	Vineyard arranged in a “cavalcapoggio” and “ritocchino” fashion, in a East-West direction; the soil is known as Flysch, a sedimentary complex of loam and sandstone of Eocene origin
VINEYARD AGE AND GROWING SYSTEM	The vineyard is about 15 year old, the farming system is Guyot
YIELD	8.000 kg/ hectare
HARVEST	Manual
WINE MAKING	After crushing and de-stemming, the grapes are subjected to a soft and long pressing, then the must undergoes cold static decantation and, after separation, it is left to ferment for two weeks with the aid of selected yeasts at a controlled temperature of 18°C..Afterwards the wine ages on fine lees in stainless steel tanks for about six months during which periodical stirring operations take place. In spring, after being filtered, the wine is bottled and one month later is introduced onto the market
NOTES ON FLAVOUR AND BOUQUET	Of an intensely brilliant yellow colour, it reveals a flowery, delicate aroma reminiscent of orange blossoms; it is an elegant, extremely drinkable and fresh wine
SERVING SUGGESTIONS	May be drunk as an aperitif or paired with delicate appetizers, soups and steamed fish