



DOC FRIULI

RIBOLLA GIALLA



- **GENERAL DATA:**
VINEYARD: Located in the municipalities of Chiopris – Viscone and San Giovanni al Natisone (UD).
KIND OF GROUND: Alluvial.
GRAPE: 100% Ribolla Gialla.
TYPE OF CULTIVATION: Cordon trained.
- **VINIFICATION AND REFINING:**
The grapes are harvested by machine, then steeped in a cold horizontal press for 8 hours and the must is cleaned through settling. The fermentation takes place in steel tanks at a controlled temperature of 15°. Once the fermentation is completed, the product thus obtained is left maturing in the same tanks at a controlled temperature for about 4 months. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.
- **ORGANOLEPTIC CHARACTERISTICS:**
It has a straw yellow color. Good minerality and acidity, on the palate it is dry and tasty. It has a long aftertaste.
- **FURTHER INFORMATION:**
DRINK WITH: Starters based on fish or salumi and cheese, raw ham, especially San Daniele, pasta with vegetables, white meat.
LONGEVITY: 3 - 4 years.
SERVE AT: 11 - 12°C.