

# Ribolla Gialla 2012

**DENOMINATION:**

Venezia Giulia IGT

**GENERAL INFORMATION:**

The Ribolla Gialla variety is long traditional to the area and yields a white wine that is straw yellow in appearance, marked by a very delicate bouquet of floral nuances. Its refreshing crispness and lively acidity make Ribolla Gialla ideal as an aperitif.

**VINTAGE REPORT:**

The 2012 growing season began a bit early in respect to past years for some grape varieties – the most precocious – while for the other late-blooming varieties germination was according to the usual “calendar”. Pinot Grigio, Sauvignon, Chardonnay and Pinot Bianco, especially in the highest-altitude and most exposed areas, began germination in the last ten days of March. These varieties, at lower altitudes, and all other varieties began germination after the first week of April. The months of April and May were, on average rainy with temperatures slightly higher than usual; this guaranteed regular and constant growth of the fruiting canes. During the last ten days of June, flowering occurred for all varieties and therefore fruit set saw the regular rains for the month. The only precipitation in July was concentrated during the first weeks of the month and guaranteed the correct amount of water for grape growth. Throughout veraison and maturation – end of July and August – there were no heavy rains and temperatures were slightly above average nevertheless the aromatic evolution of the grapes was excellent. Thus, the harvest began at the end of August and proceeded favourably.

**TERROIR AND PRODUCTION:**

**Estate and vineyard location:** the vineyards are located among the plains and hills of the province of Gorizia

**Altitude:** 140/160 metres

**Vineyard size:** 4.31 hectares (new plantings in 2005)

**Exposure:** South, Southeast

**Soil type:** eocene marls and sandstones and alluvial soils

**Density:** 6.250 vines per hectare

**Training system:** spurred cordon

**Vineyard average age:** various 1964, 1973, 2002

**TECHNICAL INFORMATION:**

**Variety:** Ribolla Gialla

**Yield/hectare:** 60 quintals

**Harvest period:** end of September

**Vineyard practices:** manual

**Fermentation temperature:** temperature controlled, not exceeding 18°C - 20°C

**Alcohol by volume:** 12,5% Vol.

**Length of fermentation:** 18 – 20 days

**Length of maceration on the skins:** 2/3 of the must for 12 hours

**Maturation method:** stainless steel

**Length of maturation:** 6 months in stainless steel and one month in bottle

**TASTING NOTES:**

A lovely and luminous straw yellow with golden highlights, clear and rich. Refind, floral nose with pleasing notes of tropical fruit, ripe pear and acacia. A full, rounded palate, wonderfully flavourful and fresh. The finish is long and persistent with a lightly fruity aftertaste with hints of peach.

**SERVING SUGGESTIONS:**

Vegetable flans, savoury pies and baked first courses.

