



RIBOLLA GIALLA 2008

DENOMINATION: Venezia Giulia IGT Ribolla Gialla

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 vintage was a fine one from a quality point of view. During the initial growing stages, the weather was quite wet; August was superb: warm and well-ventilated. During the latter part of August and throughout all of September, significant temperature differences between day and night fostered complex, concentrated aromatic compounds in the grapes. Harvest was trouble-free, with perfect weather conditions which allowed the picking of each grape variety at its peak ripeness and at the moment that would result in wines with intense bouquets and being rich and full-bodied on the palate.



TERROIR AND ENVIRONMENTAL CONDITIONS

ESTATE AND VINEYARD LOCATION: The vineyards are located among the plains and hills of the province of Gorizia.

ALTITUDE: 140/60 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

YIELD/HECTARE: 70 quintals

HARVEST PERIOD: Third decade of September

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Stainless steel

FERMENTATION TEMPERATURE: Controlled, not exceeding 18°/20° C.

LENGTH OF FERMENTATION: 18-20 days

LENGTH OF MACERATION ON THE SKINS: 2/3 of the must for 12 hours

MALOLACTIC FERMENTATION: None

MATURATION METHOD: Stainless steel

LENGTH OF MATURATION: 6 months



TASTING NOTES:

A deep straw yellow. it releases fragrances of hawthorn, acacia, and other white blossoms, plus notes of peach and pear, and nuances of banana. A velvet-smoth, balanced palate exhibits rich, multi-layered flavours and a zesty acidity, and the finish is satisfying lengthy.

SERVING SUGGESTIONS: Vegetable flans, savoury pies, and baked first courses.