



ATTEMS



## RIBOLLA GIALLA 2009

**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 first months of 2009 were marked by successive rainstorms and by moderate temperatures over the final months. Fruit set, the growth stage that occurs just following flowering, and a very important precursor for the quality of the future harvest, resulted in well-balanced clusters. This equilibrium continued through veraison, with small-sized berries, rich in aromatic components and with good acid levels. Day-night temperature ranges brought concentrated, sweet aromas. The year was an excellent one overall; the grapes brought into the cellar displayed very high quality and are yielding wines with significant aromatic intensity and range.



## 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 and one month in bottles



## TASTING NOTES:

The wine appears a compelling, deep straw-yellow, with luminous gold highlights. The nose is complex, with cleanly-sculpted lines and a subtle alcoholic warmth, releasing impressions of banana and pineapple, ripe yellow peach, vanilla, honey, and orange blossom. The warmth continues seamlessly onto the palate, which is well rounded and smooth, nicely complemented by a crisp acidity. A very lengthy finish adds considerably to the wine's overall fine balance and charm.

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