



RIBOLLA GIALLA 2010

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 2010 was definitely a "white wine year." Water availability never faltered, right from the beginning of the growth period, and then through all of the development stages, budbreak, flowering, and fruit set. These conditions imparted superb vigour to the vines, which in turn resulted in exceptional foliar canopies, growth of the crucial aromatic precursor compounds, and good balance between acids and sugars in the berries. Temperatures during veraison and ripening were never too high, and the day-night temperatures differences were just what was required. The resulting 2010 wines were particularly well-fruited, and the classic mineral quality is in exceptional balance with the full body characteristic of the local terroir.



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

VARIETY: Ribolla Gialla

YIELD/HECTARE: 70 quintals

HARVEST PERIOD: End of September

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Stainless steel

FERMENTATION TEMPERATURE: Controlled, not exceeding 18°-20° C

ALCOHOL BY VOLUME: 12% Vol.

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 in stainless steel and one month in bottles



TASTING NOTES:

A lively straw yellow in appearance, with gold highlights. An intense florality marks the nose, with acacia blossoms that foreground rich fruit notes of tropical fruit and white peach. Full-bodied and spacious in the mouth, with a tasty acidity enlivening succulent fruit. The finish, delicately hinting of ripe fruit, is impressively lengthy.

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