



## RIBOLLA GIALLA 2011

**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 2011 growing season started off quite normally in the spring, and May and June brought their expected and welcome rains, ensuring even development of the fruiting shoots, and flowering later proceeded under ideal weather conditions. Fruit set and berry growth were likewise normal, and the clusters were sound and healthy, again because of dry conditions. The season continued quite dry, speeding up the ripening process of the grapes, which displayed high concentrations of aromatic and polyphenolic compounds. Harvest thus began earlier than usual, around mid-August, and continued with no problems. We saw immediately that the resultant wines would be well structured, with rich bouquets, and in fact the musts were textbook-perfect and the fermentation fragrances were outstanding. The fermentations, all kept at low temperatures, carried through very well. Maturation on the lees was not very lengthy, since by December the wines were already rounded and smooth. Now fresh off the bottling line, the wines are remarkably expressive, displaying intense aromas and distinctive varietal characteristics, cleanly delineated and firmly structured.



## 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:** acciaio Inox

**FERMENTATION TEMPERATURE:** controlled, not exceeding 18°-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

**MALOLACTIC FERMENTATION:** none

**MATURATION METHOD:** Stainless steel

**LENGTH OF MATURATION:** 6 months in stainless steel and one month in bottles



## TASTING NOTES:

A shimmering, lively yellow, with subtle golden highlights, Ribolla Gialla releases intense but refined aromas, initially with floral notes of acacia and birch blossoms, which gradually fold into tropical fruit and yellow peach. The elegant palate shows an appealing crispness, with rich, delicious fruit, finally crowned with a long-lingering finish.

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