

# Ribolla Gialla 2015

**DENOMINATION:**

Venezia Giulia IGT

**SEASONAL TREND:**

Bud break across all the varieties was in line with the historical norm in our area, and the vines were able to develop in optimal temperatures and to take advantage of normal rainfall.

The first two weeks of June, which are crucial for the development and fertilisation of the flowers, saw fine weather and contributed significantly to this year's generous crop. In addition, an unbelievable growth in the local beneficial insect population was noted, including ladybirds and earwigs, but particularly bees, those ultra-efficient pollinators, which built their wild hives in our vineyards.

July ushered in torrid conditions, with temperatures reaching record highs (31.8 °C), forcing us to irrigate the deep, rocky soils in the Isonzo area both early in the morning and at night. In the Collio however, natural springs in the Ponca formations provided the vines with a good supply of water, preventing stress during the ripening stage.

Between late August and September, all of the vineyards benefitted from significant day-night temperature differentials, ranging as wide as 14.5 degrees. Such conditions are of crucial importance for the metabolism and development of aroma precursors in all the grape varieties.

**TERROIR AND PRODUCTION:**

**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:** planted in 1964, 1973, 2002

**TECHNICAL INFORMATION:**

**Yield/hectare:** 80 quintals

**Harvest period:** end of September

**Vineyard practices:** manual

**Fermentation vats:** stainless steel

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

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

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

**Maturation method:** stainless steel

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

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

**TASTING NOTES:**

A striking straw-yellow colour, with subtle gold highlights, this Ribolla Gialla is elegant and deliciously floral, with lovely scents of acacia blossom and birch wood, followed by sweet tropical fruit. Full-bodied on the palate, it is bright and full-flavoured, with a finish hinting of yellow peach.

**SERVING SUGGESTIONS:**

Superb as an aperitif wine with finger foods such as vegetable flans and savoury pastries, as well as the perfect partner to baked first courses.

