



ATTEMS

## RIBOLLA GIALLA 2016

**CLASSIFICATION:** Venezia Giulia IGT

**VINTAGE REPORT:** After a mild winter with little rainfall, Spring followed in similar fashion with slightly higher than seasonal average temperatures. Between May and June, the average temperatures fell and rainfall was abundant. July was the hottest and driest month, resulting in our stepping in to support the plants through irrigation work and superficial soil work. August and September were extraordinary months both for their temperature and humidity. The growing, veraison and ripening phases progressed at a steady, regular pace and the grapes harvested were perfect. The 2016 growing season will surely be long-remembered for the significant day-night temperature variations, especially from the end of August to the end of September, which also contributed to an excellent concentration of aromatic elements and a balanced grape yield per hectare. The Ribolla Gialla grapes harvested at the end of September were beautiful and possessed the perfect amount of sugars balanced by the right acidity, which is key for producing a wine with the distinctive characteristics of this variety.

**CHARACTERISTICS OF THE PRODUCTION AREA:**

**ORIGIN:** The vineyards are located among the plains and hills of the province of Gorizia

**ALTITUDE:** 140/60 meters asl

**VINEYARD SIZE:** 4,31ha

**EXPOSURE:** South, Southeast

**SOIL TYPE:** Eocene marls and sandstones and alluvial soils

**PLANTING DENSITY:** 6.250 vines per hectare

**TRAINING SYSTEM:** spurred cordon

**VINEYARD AVERAGE AGE:** Planted in 1964, 1973, and 2002

**TECHNICAL NOTES:**

**YIELD/HECTARE:** 8 tons

**HARVEST:** End of September

**HARVEST METHOD:** Manual

**FERMENTATION CONTAINERS:** stainless steel

**FERMENTATION TEMPERATURE:** 15°C - 18°C

**DURATION OF FERMENTATION:** 18 - 20 days

**MATURATION METHOD:** stainless steel vats

**LENGTH OF MATURATION:** 6 months in stainless steel, 1 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, enveloping and pleasantly fresh on the palate, the wine finishes with a memory of yellow peaches.

**SERVING SUGGESTIONS:** Superb as an aperitif wine with finger foods, vegetable flans and savoury pastries, as well as a perfect partner to baked first courses.

