



ATTEMS

RIBOLLA GIALLA 2018

CLASSIFICATION: I.G.T. Venezia Giulia Ribolla Gialla 2018

VINTAGE REPORT: January and February were defined by frequent rains and fluctuating temperatures, with January being warmer than average and February temperatures in line with previous years. March has two cold spells, one at the beginning of the month and one in the last third. The last few days in March instead saw a rise in temperatures, which led to the warmest April in the last ten years. This brought on vigorous budding phase for all varieties, both in the hill vineyards and those in the flood plains. Rain wasn't plentiful, about 20-30% less than over the past fifty years. That notwithstanding, the water reserves were regularly replenished throughout April and May and was sufficient in guaranteeing a regular growth to the plants that flowered as early as ten days earlier than usual - around mid - May for some varieties. June brought around 120mm worth of rain water, supporting a regular growth of the grapes and bunch closure, which took place during the last ten days of the month. A dry and very warm July supported an early veraison phase, which took place during the first ten days of month, about two weeks earlier than is the norm. The refracted light from the Adriatic Sea, which improved the leaves' efficiency, and the significant day/night temperature variations brought on by the sea breeze both decisively influenced the development of the grapes' aromatic precursors and other ripening parameters, leading to one of the earliest grape harvests in history, which took place from the middle of August to the end of September. A long harvest characterised by a lovely climate with warm, dry days followed by cool evenings helped select the best times to harvest to achieve the determined oenological goals. The Ribolla Gialla grapes from our flood plains are characterised by good acidity and average sugar concentration, resulting in lively and savoury light-bodied wines.

CHARACTERISTICS OF THE PRODUCTION AREA:

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

ALTITUDE: 60 meters asl.

SOIL TYPE: well-drained alluvial soils rich in stones and sand.

PLANTING DENSITY: 5000 vines per hectare.

TRAINING SYSTEM: double arched cane and guyot.

VINEYARD AVERAGE AGE: planted in 2001.

TECHNICAL NOTES:

YIELD/HECTARE: 9 tons.

HARVEST: by hand, end of September.

VINIFICATION: the must obtained from the soft pressing of the grapes is left to rest for 24-48 hours. Subsequently, on clear must, a low temperature (15°C) alcoholic fermentation is allowed to take place in steel vats for 20 days. Following the fermentation, the wine rests for four months on noble lees often kept in suspension.

ALCOHOL BY VOLUME: 12,5% Vol.

TASTING NOTES: a light straw-yellow wine with green highlights, Ribolla Gialla is very delicate, with spring blossom aromas of daisies and rosehips. When tasted, the delicate body presents fruity notes of gooseberry and avocado. The finish is savoury with a crispy acidity that is never excessive.

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.

