



Ribolla Gialla 2013

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:

After a cold, snow-filled winter, spring brought slightly lower temperatures than usual for the area. The even rainfall made possible a gradual and uniform bud break. Temperatures held to the average beginning in mid-June, and the vines progressed normally through their growth stages. The berries reached their final size at the end of July, without any excessive heat spells, then August ushered in the expected day-night temperatures differentials, so essential for the natural accumulation of aromatic compounds that are fundamental for our high-quality white wines. All the various grape varieties were harvested and fermented in the cellar, with the most meticulous attention being paid to each of the wine lines.

TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located among the plains and hills of the province of Gorizia

Altitude: 140/160 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: 80 quintals

Harvest period: end of September

Vineyard practices: manual

Fermentation vats: stainless steel

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

Alcohol by volume: 12,5% Vol.

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

TASTING NOTES:

Shimmering straw yellow, with pale gold highlights. The palate displays finesse, crispness, and elegance, with appealing notes of tropical fruit, white peach, and pear, which gradually yield to subtle impressions of birch and chestnut blossom. The finish is remarkably well proportioned, marked by tangy fruit and a refreshing crispness.

SERVING SUGGESTIONS:

Vegetable flans, savoury pies and baked first courses.

