

Ribolla Gialla 2014

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.

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

SERVING SUGGESTIONS:

Vegetable flans, savoury pies and baked first courses.

