



RIBOLLA GIALLA 2007

DENOMINATION: Venezia Giulia IGT Ribolla Gialla

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 Winter conditions were warm and spring continued the same, with high temperatures and little rainfall, leading to early budding. Successive growth stages were regular, though, and rainfall in late spring and early August, plus notable diurnal temperature fluctuations, brought outstanding development and ripening in the fruit, and notable aromatic complexity. The 2007 vintage is remarkable for its rich bouquets and fine structure, along with the full-flavoured, tangy sapidity classic to this area.



TERROIR AND ENVIRONMENTAL CONDITIONS

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: Various 1964, 1973, 2002.



TECHNICAL INFORMATION

YIELD/HECTARE: 70 quintals

HARVEST PERIOD: Third decade of September

VINEYARD PRACTICES: Manual

FERMENTATION VATS: Stainless steel

FERMENTATION TEMPERATURE: Controlled, not exceeding 18°/20° C.

LENGTH OF FERMENTATION: 18-20 days

LENGTH OF MACERATION ON THE SKINS: 2/3 of the must for 12 hours

MALOLACTIC FERMENTATION: None

MATURATION METHOD: Stainless steel

LENGTH OF MATURATION: 6 months



TASTING NOTES:

Attems Ribolla Gialla exhibits a crystal-clear, appealing straw yellow. The nose releases fragrances of pear and green apple, nicely edged with a mineral slatiness. The palate is well balanced, with a confident vein of acidity that perfectly complements the alcohol. The conclusion is quite lengthy and leaves the mouth clean and fresh.

SERVING SUGGESTIONS: Vegetable flans, savoury pies, and baked first courses.