



ATTEMS

TREBES 2016



DESCRIPTION: For centuries, Ribolla Gialla grapes have been grown in the vineyards of the Friuli region's hills bringing us the renowned "Rabiole de Collibus". Here in the terraces of the Collio whose soil of pure Ponca exalts its qualities we produce the best expression of Ribolla Gialla.

CLASSIFICATION: Doc Collio Ribolla Gialla 2016

ESTATE AND VINEYARD LOCATION: old vineyards in Collio Goriziano

EXPOSURE: East-west

SOIL TYPE: "Ponca" of fragmented rock, loam and sand formed by the rising of the seabeds millions of years ago during the eocene.

TRAINING SYSTEM: Pruned-spur cordon-trained

TECHNICAL INFORMATION:

YIELD/HECTARE: 1,1 tons

HARVEST PRACTICES: by hand the last week of September. The ripest grapes are delicately destemmed and pressed. After two days at 14°C the light fermentation naturally pushes up the grapes to the top of the container, the must is then separated and fermented in traditional 30hl acacia containers.

MATURATION: Six months in oak barrels followed by two months in cement. The wine is then bottled and aged for an additional two months.

ALCOHOL BY VOLUME: 13,0% Vol.

TASTING NOTES: Brilliant yellow wine with golden highlights. The penetrating aroma flourishes with yellow dandelion and white lime-tree flowers. An intriguing hazelnut note leads into a vanilla, and white and smoked pepper finish. Ribolla Gialla Trebes is an explosive wine on the palate, noteworthy for its vibrant acidity which perfectly matches its solid structure. The very persistent finish leaves us with a slight aftertaste of tangerine, spices and a mineral sapidity.

