



ATTEMS

## RIBOLLA GIALLA 2019

**CLASSIFICATION:** I.G.T. Venezia Giulia Ribolla Gialla 2019

**VINTAGE REPORT:** The Ribolla Gialla vineyards are always the last to germinate among our white varieties, therefore they remain sheltered from early spring chills. In 2019 spring was characterized by little rainfall and a cold May delayed all phenological phases by about ten days.

The flowering of the Ribolla ended after the middle of June, which was, like the rest of the summer, blessed with good weather and well-distributed rainfall, which moistened the soil in the warmer months of July and August. The Ribolla Gialla harvest began on September 20, well after all the other white Attems grapes, when temperatures at dawn were below 10°C. This year's Ribolla Gialla grapes had sparser bunches, whose richness in organic acids gave us citrusy and sapid musts.

**CHARACTERISTICS OF THE PRODUCTION AREA:**

**ORIGIN:** The vineyards are located among the plains and hills of the province of Gorizia at an average altitude of 60 meters asl.

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

**PLANTING DENSITY:** 5000 vines per hectare.

**TRAINING SYSTEM:** spurred cordon.

**VINEYARD AVERAGE AGE:** planted in 2000.

**TECHNICAL INFORMATION:**

**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:** This bright straw-yellow wine has a delicate aroma of dandelion, hay and mimosa. The palate is fresh and flavourful with an aftertaste of lime and yellow melon. The variety expresses its great flavour in the firm, saline finish.

