



ATTEMS

RIBOLLA GIALLA 2020

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

VINTAGE REPORT: Winter 2020 was very balanced with temperatures that never dropped too low. A mild March was the signal for an early budding phase facilitated by the quick warming of the soil, which in turn stimulated the grapevines' vegetative growth. Ribolla Gialla, a late Friulian variety, was the last white-berried grape to sprout in mid-April. The months of May and April were rather dry, which allowed the young shoots, which displayed a balanced number of inflorescences, to develop gently. The alluvial plains planted with Ribolla Gialla reached full bloom in the last days of May. Slightly ahead of the historical average. June was the wettest month of the summer, but thanks to the constant air currents in the vineyards the plants maintained a perfect state of health. The correct water balance in July and August, with regular rains alternating with dry spells, without it ever being excessively hot, helped to maintain an ideal balance between sugars and organic acids in the ripening grapes. The bunches of Ribolla Gialla destined for this wine had a crunchy skin and a pulp very rich in malic acid.

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. The vinification is carried out in steel containers, keeping the wines at low temperatures, thus avoiding malolactic fermentation. After fermentation, the wine rests for 4 months on the noble lees, which are frequently placed in suspension.

ALCOHOL BY VOLUME: 12,5% Vol.

TASTING NOTES: Straw yellow in color, with green reflections, the wine's bouquet is very refined with scents of alpine flowers and Williams pears that give way to nuances of sap and a hint of white blackberry. The great sapidity of this wine enhances every sip, with a spicy acidity and an almost salty finish that make it extremely versatile in culinary combinations.

