



# ATTEMS

## RIBOLLA GIALLA 2022



**NAME:** I.G.T. Venezia Giulia Ribolla Gialla 2022

**SEASONAL TREND:** Winter 2022 was dry, with little rainfall and fairly mild temperatures, which gradually increased into spring, seeing the Ribolla Gialla vines begin budding around 20 April. We were able to delay the opening of the buds by about 10 days compared to the local average using late pruning techniques, which we adopted several years ago.

Spring was characterised by mild temperatures and generally good weather, ensuring constant vegetation growth.

The flowering of the Ribolla Gialla vines, which took place in the first week of June, was very consistent between the plants.

In June and July, the summer heat was mitigated by some beneficial rain, which allowed the plants to head into August without a significant water imbalance.

The grapes were harvested in mid-September, before the rainfall in the second half of the month. The bunches that arrived in the cellar were perfectly healthy, with a good sugar concentration and a higher malic acid content than other varieties.

### AREA AND PRODUCTION

**PROVENANCE:** the vineyards are located between the plains and slopes in the Province of Gorizia, at an average altitude of 60 m above sea level

**SOIL TYPE:** soil originating from alluvial deposits from fluvial processes. Rich in sand and pebbles, it is particularly well draining

**TRAINING:** spurred cordon

**PLANTING DENSITY:** 5000 plants per hectare

**VINEYARD AGE:** plants from 2000

### TECHNICAL NOTES

**YIELD/HA:** 9000 kg

**HARVEST:** by hand in mid-September

**VINIFICATION:** the must obtained from the gently pressed grapes was left to decant for 24-48 hours. Subsequently, the clear must began its alcoholic fermentation, which took place at 15 °C for 20 days. Vinification was carried out in steel containers, keeping the wine at low temperatures, thereby avoiding malolactic fermentation. After fermentation, the wine spent 4 months on the noble lees, which were regularly resuspended.

**ALCOHOL CONTENT:** 12,5% Vol.

**TASTING NOTES:** straw yellow in colour, the wine has a complex bouquet of acacia flowers, eucalyptus and Williams pear, followed by mineral notes with a certain salinity. On the palate, it releases a remarkable freshness and a lively and well-integrated acidity. The finish is dominated by white pepper and citrus peel.



CAMPAIGN FINANCED ACCORDING TO (EU) REGULATION NO. 1308/2013.