



ATTEMS

RIBOLLA GIALLA 2023



NAME: I.G.T. Venezia Giulia Ribolla Gialla 2023

SEASONAL TREND:

The 2023 vintage began with a rainy January and a dry and cold February. The development of late of winter and early spring was favourable for the Ribolla Gialla delle Piane to germinate uniformly around April 13th.

Spring was a season characterized by frequent rain which kept us particularly busy at this early stage of growth. Painstaking shoot selection, keeping the green manure for longer and good ventilation on dry days contributed to maintaining the vineyard in a good state of health.

The summer was hot but never scorching, with intermittent more or less intense rainfall which periodically rehydrated the soil.

We have practised light defoliation in the vineyards of this variety around the bunches of grapes, to avoid moisture build-up and promote ripening.

When harvested, the bunches had a beautiful golden colour, a slightly lower than average sugar content and a good concentration of malic acid.

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, the last ten days of 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% Vol.

ORGANOLEPTIC NOTES: Attems Ribolla Gialla has a bright and crystalline straw yellow colour, with green reflections. It boasts a lively bouquet, with wildflowers and green apple that gradually give way to white fruits and an unmistakable hint of dandelion. The light body and intrinsic freshness are enhanced by a clear aftertaste of white pepper and aromatic herbs with a light flavour that invites another sip.

