



ATTEMS

RIBOLLA GIALLA 2024



NAME: I.G.T. Venezia Giulia Ribolla Gialla 2024

SEASONAL TREND:

Winter 2024 saw a normal amount of rain and temperatures that were not particularly low, which gradually increased until the first half of April, when the Ribolla Gialla vines began budding. 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 marked by mild temperatures and initially slightly above-average rainfall. Fine weather then took over, ensuring steady 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 hot summer was replenished by a few beneficial showers that allowed the plants to face the month of August without a significant water imbalance.

The grapes were harvested after mid-September, before the rainfall in the second half of the month. The bunches that arrived in the winery were perfectly healthy, with a good sugar concentration.

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: late September

VINIFICATION: the must obtained from the gently pressed grapes was left to settle 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

ORGANOLEPTIC 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.