



ATTEMS

RIBOLLA GIALLA 2025



NAME: I.G.T. Venezia Giulia Ribolla Gialla 2025

SEASONAL TREND:

The 2025 vintage saw ideal climatic conditions, which allowed for the production of excellent quality grapes.

The mild and consistent spring favoured uniform budding and harmonious vine growth. Average temperatures remained around 18–20 °C, with around 250 mm of rainfall evenly distributed between April and May. These conditions ensured good water reserves in the soil, as well as regular vegetative development and bud break.

During the summer, the sunny days were interspersed with opportune rainfall, allowing for balanced ripening of the bunches. With maximum temperatures between 28 and 32 °C and minimum temperatures around 15 °C, there were notable temperature variations between day and night, promoting the synthesis of phenolic compounds in the grapes and concentrated aromas.

The grapes reached optimal ripeness, with an average pH between 3.1 and 3.3, which allowed the must to maintain its freshness and minerality.

The harvest began in the second ten days of August, slightly earlier than average, yielding perfectly healthy grapes with remarkable analytical and sensory qualities.

The 2025 grape harvest resulted in elegant and extraordinarily harmonious wines, rich in aromas: the ultimate expression of the characteristics of the terroir.

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: first ten days of 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 16 °C for around 15 days. Vinification was carried out exclusively in steel containers, keeping the wine at low temperatures, thereby avoiding malolactic fermentation. After fermentation, the wine spent 5 months on the fine lees, which were regularly resuspended.

ALCOHOL CONTENT: 12.5% Vol.

ORGANOLEPTIC NOTES: A vibrant shade of straw yellow, the 2025 Ribolla Gialla IGT Attems opens on the nose with a complex bouquet of acacia flowers and eucalyptus, accompanied by elegant notes of Williams pear. On the palate, it expresses a vibrant freshness, supported by a lively acidity, which is perfectly integrated into the structure. The finish is precise and persistent, with hints of white pepper and citrus peel, complemented by mineral nuances reminiscent of a sea breeze.