



Ribolla gialla 2018

Variety:	100% Ribolla gialla
DOC:	Friuli Colli Orientali
Site:	Rosazzo in the comune of Manzano
Vineyard:	Southeast facing terraces
Soils:	Eocene marl and sandstone
Vine training:	Short pruned double Guyot
Vineyard Management:	Certified organic
Yield:	40q/ha
Harvesting date:	Mid-September, manual

Alcohol:	12,5 %
Residual sugar:	0,2 g/l
Total acidity:	5,3 g/l
Sulphur dioxide:	111 g/l

The grapes

The grapes are picked by hand. After soft pressing with the stems the must is decanted naturally and fermented partly in stainless steel vats and partly in oak. The wine remains on the fine lees until shortly before bottling.

The wine

The wine comes from a unique blend of old traditional clones with an average age of 60 years grown on slopes at the historic site of Rosazzo.

Colour

Pale straw.

Nose

Refined sweet floral aromas of acacia and camomile alongside citrus notes of lime, grapefruit and candied bergamot and then melissa and lemon grass. Hints of minerals and gunflint add complexity.

Palate

Full, round fruit flavours of apple, pear and pineapple together with attractive notes of bitter almonds in the long, fresh finish. Dynamic, with crisp acidity, well-balanced with a stylish mineral component.

Food pairings

Stuffed pasta with pumpkin filling, steamed sea bream, lobster, raw wild mushroom salad.

Serviertemperatur: 11 - 12 C°

