

RIBOLLA GIALLA D.O.C. FRIULI COLLI ORIENTALI



- Variety:** Ribolla Gialla, a native Friulian variety
- Winemaking:** grapes are usually picked in mid-September, to balance body and freshness. After a very soft pressing the must is left to settle for one night. Alcoholic fermentation takes place in stainless steel vats at controlled temperature. The wine matured on the lees for 5 months. Malolactic fermentation was not carried out
- Ageing:** 3 years
- Appearance:** clear straw-yellow
- Nose:** florality predominates, complemented by background notes of overripe tropical fruit
- Palate:** very savoury, with pronounced yet well-balanced acidity. Inner-mouth florality leads into a fresh, mineral finish
- Food match:** versatile in food-pairing: appetizers and light first courses both with poultry or fish