

GRAPE VARIETY

ribolla gialla

TYPE OF SOIL

marl and sandstone flysch of Eocene origin. Locally known as "Ponca"

EXPOSITION

south / south west

TRAINING SYSTEM

double arched cane

PEST CONTROL

low environmental impact integrated pest management

HARVEST

mid September, carefully harvested in the coolest hours of the day

VINIFICATION

after a soft press we start the first fermentation in stainless steel vats at 16°-18° controlled temperature, then the second fermentation in autoclave to make the wine frizzante

TASTING NOTES

pale lemon colour with green reflections. Crispy wine with an intense bouquet of white flowers, white peach, apricot, renetta apple and citrus notes. Light and refreshing wine, nice minerality in the aftertaste

FOOD PAIRINGS

crispy and refreshing, paired beautifully with a mix of appetizers. A must try with fried vegetables

TEMPERATURE SERVICE

8°C

ALCOHOL

10.5% abv



Ribolla Gialla
Frizzante

VENEZIA
GIULIA IGT