



RIBOLLA GIALLA

IGP Venezia Giulia



DENOMINATION

Ribolla Gialla IGP Venezia Giulia

GRAPES

100% Ribolla Gialla

SOIL TYPE

Clayey, calcareous with good tenor of frame and organic substance

GROWING SYSTEM

Guyot

EXPOSURE

East - West

ALCOHOL

13,00% vol.

TOT ACIDITY

6,2 g/l

SUGAR

0,2 g/l

SERVING TEMPERATURE

10 - 12 °C

HARVEST PERIOD

September

SENSORIAL CHARACTERISTIC

White wine by a slightly golden straw yellow color. It has an aromatic, delicate and floral perfume. At the palate it has a full, well balanced, taste with hints of apple and yellow peach.

FOOD PAIRING

Recommended as aperitif, perfect with San Daniele Prosciutto, also to accompany vegetarian and fish dishes, soups with acid base.