

SPECIFICATIONS

RIBOLLA GIALLA



APPELLATION: COLLIO RIBOLLA GIALLA DOC

VARIETIES: RIBOLLA GIALLA

VINTAGE: 2018

PRODUCTION AREA: COLLIO GORIZIANO, OSLAVIA

SURFACE: 28 HECTARES

SUN EXPOSURE AND ALTIMETRY: 180 MSL GOOD EXPOSED VINEYARDS

COMPOSITION OF SOIL: EOCENIC MARL «PONCA»

TRAINING FORM: GUYOT

IMPLEMENTATION DENSITY: 5.000 PLANTS/HA

YELD PER HECTARE: 6 TON/HA

HARVEST PERIOD: SEPTEMBER

WINEMAKING TECHNIQUES: SOFT PRESSING OF THE WHOLE GRAPES PARTIAL CRYOMACERATION, THERMO CONTROLLED FERMENTATION.

AGEING: INOX TANKS THEN IN THE BOTTLE.

HISTORICAL NOTES: THIS VINE WAS FOUND IN THE ANCIENT GREEK ISLAND OF KEFALONIA, EVEN IF IT WAS PROBABLY INTRODUCED BY VENETIAN TRADERS. THE FIRST ACCREDITED DOCUMENT IS DATED 1299, AT THE END OF MIDDLE AGES. IT'S ALSO POSSIBLE THAT RIBOLLA IS EVEN OLDER, DATING BACK TO ROMAN TIMES. STARTING FROM THE MIDDLE OF 14TH CENTURY, RIBOLLA WAS USUALLY OFFERED TO EMINENT PERSONALITIES VISITING THE CITY OF UDINE.

ORGANOLEPTIC DESCRIPTION: INTENSE STRAW YELLOW COLOUR, THE NOSE REVEALS STRONG SCENTS OF WHITE AND YELLOW FLOWERS AND EXOTIC FRUITS, QUITE COMPLEX AND FINE, FULL BODIED COMBINING STRENGTH AND FRESHNESS.

