



Ribolla Gialla DOC Collio cl 75



The ribolla gialla is a native vine to Friuli. Ribuele for the Friulians, Rébula in Slovenian, is cultivated almost exclusively on the hilly area that, from Tarcento, arrives through the Karst to Istria. The ancestors of this vine seem to be the Avola grape, imported from the Romans during their domination in Friuli, or the Robola grape, native to the Ionian and Dalmatian islands, spread by the Venetians during the period of the Serenissima. What is certain is that this vine has been cultivated in this territory since 1299, as the first document, a contract of sale, was dated, in which the yellow Ribolla is mentioned.

Production area: Friuli Venezia Giulia - Cormons (GO)

Variety: Ribolla Gialla

Age of vines: 15 – 20 years

Vineyard : Guyot Sistem

Harvest modality: Manually - end of September

Hectare's yield: 70-80 q.li/Ha

Characteristic:

Vinification and refinement

The process starts with the soft pressure of grapes, then static clarification of the must. The must undergoes to a long and slow alcoholic fermentation at temperature controlled (< 18°C), using selected yeasts, in stainless steel tanks. At this stage the batonnage is required up to December. The last refinement takes place in stainless steel tanks at a controlled temperature until spring-time.

Organoleptic Characteristic:

Colour: Straw yellow with bright reflections

Bouquet: Fruity and flower scent.

Taste: Dry, full-body, with pleasant citrus like aroma

Main meals, white meat and grilled fishes

Serving Temperature: 10-12° C

Food Matching: It is very suitable as an aperitif, perhaps accompanied with fresh cheese, not too aged cold cuts and raw vegetables. It can be served throughout the meal, but certainly prefers white meats, raw fish, shellfish, baked fish and seared shellfishes. Ribolla Gialla also goes perfectly with smoked meat and fish as it brings out the thousand nuances of smell and taste.

Expiration Date: 24-36 months.

Recommended Glass: Kurtin Glass

Awards:

90/100 – Merano Wine Festival- IT (2016)

Gold Medal – Berliner Wein Trophy - DE (2016)

4 Stars – Vini Buoni D'italia - IT (2019)

4 Stars – Vini Buoni D'italia - IT (2020)

3 Stars – Vini Buoni D'italia - IT (2022)