

RIBOLLA GIALLA

VENEZIA GIULIA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 5 ha
Soil composition: mostly gravel
Training method: Guyot
Elevation: 174 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: North-South
Vines age: 10 years
Harvest time: mid September
First vintage: 2009
Production: 30,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Ribolla Gialla
Fermentation

Container: stainless steel tanks
Length: 12 days
Temperature: 61 °F

Maceration

Technique: cold on the skins

Aging

Container: 50-100 hl stainless steel tanks
Length: 5 months sur lie
In bottle: 2 months



TECHNICAL DATA

Alcohol: 12.5%



FOOD PAIRINGS

Pairs well with hors d'oeuvres, delicate fish, oysters, and other shellfish.



TASTING NOTE

Straw yellow with greenish nuances.
The nose is typical of this variety, dry with delicate citrus and floral notes reminiscent of acacia.
On the palate, it is fresh and fruity, with flavors of pear, peach, and citrus, and a touch of minerality on the finish.

PRODUCER PROFILE

Estate owned by: Luisa family
Winemaker: Michele Luisa
Total land under vine: 110 ha
Winery production: 370,000 bottles
Region: Friuli Venezia Giulia (Italy)

