



PRODUCER PROFILE

Estate owned by: Comm. Eddi Luisa
Winemaker: Michele Luisa
Total acreage of vine: 210 (85 hA)
Winery Production: 350,000 bottles
Region: Friuli-Venezia Giulia

RIBOLLA GIALLA VENEZIA GIULIA IGT

WINE DESCRIPTION

The origin of this grape is uncertain: experts identify the ancestor of Ribolla with "Avola", a vine imported by the Romans during the occupation of Friuli. Others suggest that this grape coincides with "Robola", a variety grown in Kefalonia, arriving in Friuli perhaps at the time of Venetians. The early records date back to the 12th century: at that time the local population appreciated the elegant and fine wines of "Rabiola" Collio.

TASTING NOTES

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

FOOD PAIRING

Pairs well with hors d'ouvres, delicate fish, oysters, shellfish.

VINEYARD & PRODUCTION INFO

Vineyard name:	Mariano del Friuli / Corona
Vineyard size:	8,5 Ha
Soil composition:	Mostly gravel
Training method:	Guyot
Elevation:	53 m a.s.l.
Vines/Acre:	5,500
Exposure:	North south, East west
Age:	7 years
Harvest time:	End of September
First vintage:	2004
Production:	15,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Ribolla gialla
Fermentation container:	Stainless steel vats. A little part in tonneaux
Length of fermentation:	5 days at 18°C
Maceration technique:	Cold on the skins for 24 hours
Type of aging container:	Stainless steel tanks of 50 - 100 Hl
Length of aging before bottle:	5 months sur lie
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	12.5 %
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