

FRIULI-VENEZIA GIULIA

LUISA Ribolla Gialla Venezia Giulia IGT

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 flavors of pear, peach, and citrus with a touch of minerality on the finish. Pairs well with hors d'oeuvres, delicate fish, oysters, and shellfish.



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