

RIBO LLA



IGT VENEZIA GIULIA RIBOLLA

Variety:

100% Ribolla

Vinification:

Grapes are harvested exclusively by hand, and soft-pressed whole after cryomaceration. After having been cold-decanted, the must is fermented at a controlled temperature of approx. 17° Celsius (62.6° Fahrenheit), in stainless steel tanks.

Tasting notes:

Straw yellow color, it has a pleasant and delicate bouquet recalling fresh fruit and spring flowers, with a characteristically dry, slightly citrus flavor.

Food accompaniment:

Aperitif wine, enjoyed with delicate fish, oysters and shellfish.