

## Ribolla Gialla DOC Friuli Colli Orientali



<b>Grapes:</b>	Ribolla Gialla
<b>Designation:</b>	DOC Friuli Colli Orientali
<b>Provenance of grapes:</b>	From the “Ronco di Tobia” vineyard at Castello di Buttrio
<b>Soil:</b>	Alternate layers of marl and sandstone of Eocene origin, known as “ponca” in Friulian
<b>Vineyard sites:</b>	South east-facing hillslopes, terraced for improved vineyard management
<b>Site climate:</b>	The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness

<b>Age of vines:</b>	15 years
<b>Training system:</b>	Double Guyot at 4,500 vines per hectare
<b>Yield per vine:</b>	1.5-2 kg of fruit per plant
<b>Vineyard management:</b>	Integrated low environmental impact management encourages the grapes to express the territory
<b>Harvest period:</b>	Decided on the basis of periodic grape tastings and monitoring of sugar, acidity and aromatic ripeness
<b>Harvest method:</b>	By hand in small cases
<b>Vinification:</b>	Soft pressing with separation of the press fractions. Settling at 15 °C for 24-36 hours. Fermentation in stainless steel tanks at a controlled temperature of 18-20 °C
<b>Maturation:</b>	For 6-8 months on the fermentation lees kept in suspension by periodic stirring
<b>Release to market:</b>	8-10 months after the harvest
<b>Sensory profile:</b>	<u>Appearance:</u> Pale straw yellow <u>Nose:</u> Fragrantly floral, elegant and stylish <u>Palate:</u> Dry, fresh-tasting and lively with distinct acidity
<b>Food matchings:</b>	A fine partner for cold or raw fish starters with tart lemon-based sauces. Great with soups, especially cream soups and veloutés, as well as pasta and rice with vegetable sauces or fish-based preparations
<b>Serving temperature:</b>	8-10 °C

