



CASTELLO DI BUTTRIO



RIBOLLA GIALLA

DOC FRIULI COLLI ORIENTALI

Grapes:	Ribolla gialla
Designation:	DOC Friuli Colli Orientali
Provenance of grapes:	From the vineyards of Castello di Buttrio.
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as "ponca" in Friulian.
Vineyard sites:	Hillslope rows, planted on ledges for improved vineyard management.
Site climate:	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.
Age of vines:	10-60 years
Training system:	Guyot
Vineyard management:	Integrated low environmental impact management encourages the grapes to express the territory.
Harvest period:	Decided on the basis of periodic grape tastings and monitoring of sugar, acidity and aromatic ripeness.
Vinification:	Soft pressing with separation of the press fractions. Settling at 14 °C for 24-36 hours. Fermentation in stainless steel tanks at a controlled temperature of 18-20 °C.
Maturation:	For 6-8 months on the fermentation lees kept in suspension by periodic stirring.
Release to market:	8-10 months after the harvest.
Sensory profile:	Appearance: Straw yellow. Nose: Fragrantly floral, elegant and stylish. Palate: Dry, fresh-tasting and lively with distinct acidity.
Food matchings:	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.
Serving temperature:	8° – 10° C
Goblet recommended:	