



VISTORTA

RIBOLLA GIALLA

Area	Friuli Venezia Giulia	<i>Winemaking</i> Harvest in mid- September. The grapes were totally destalked, then lightly pressed. Alcoholic fermentation in reduction mode at 16 °C for 18 days in concrete tanks. The wine thus obtained stayed in cement tanks “sur lies fines”, with a weekly battonage.
Classification	I.G.T. Venezia Giulia	
Vine	100% Ribolla Gialla grapes	
Soil type	Sandy - Gravelly	
Alcohol content	12.50%	

Description

Straw yellow colour with white flowers and fresh fruits fragrances. In the mouth outstanding freshness and a pleasant and balanced acidity. Dry and sapid wine, balanced in the taste with a easy-drinking attitude.

Pairing

Ideal as an aperitif, with fried fish, herb risotto, light cheese.

Note

Open slightly before drinking time, serve at 10–12 °C.