

Ribolla Gialla di Oslavia 2007



Area of production	Friuli Venezia Giulia, Doc Collio, Oslavia
Soil composition	Sandstone marl
Production	5500 Kg/Ha
Density system	4500-5000 plants/hectare (<i>Guyot</i>)
Bunch	The small to medium sized bunch is cylindrical, sufficiently compact and rarely winged. The grape is medium-to-large in size with a thick, pruinose skin and two pear-shape, medium large grape seeds.
Vinification	The vinification starts with a 8 hours contact on the skin, gentle press and then the must is removed from the lees at low temperatures. The now clarified must ferment part in wood barrels and part in stainless steel tanks at a controlled temperature, 18° C. It will next age on yeast for 8 months, bottled and then glass ageing for other 12 months.
Wine	Pale straw colour; clear and dry, full-bodied. Seductive hints of acacia, ripe fruit, saline with a very mild acidity; good lingering finish.
What we eat with it	Pea soup with crispy bacon chips, Montasio stravecchio 24 months old cheese, Aubergine caviar with tuna fish.
To be served	10-12° C
Alcohol	12,90% vol.
Acidity	5,30 g/l
Residual sugar	1,70 g/l



PRIMOSIC

OSLAVIA