

## Ribolla gialla 2010



<b>Area of production</b>	Friuli Venezia Giulia
<b>Soil composition</b>	Sandstone marl
<b>Production</b>	8000 Kg/Ha
<b>Density system</b>	4200-5500 plants/hectare ( <i>Guyot</i> )
<b>Bunch</b>	Small-to-medium sized bunch is cylindrical, compact, rarely winged, it takes to medium/large berries, with a thick bloom's covered skin. Alabaster colour with characteristic marks.
<b>Vinification</b>	The grapes are manually harvested , the vinification starts with a gentle pressing next the must obtained is allowed to settle. After 48 hours the must is removed from the lees at low temperatures. The now-clarified must ferments in temperature controlled (18° C) stainless steel tanks.
<b>Wine</b>	The hue is straw-yellow with golden highlights. Dry and refreshing with gentle typical citrus fruit nose. It could suggests sun dried hay scent at the early stage; ageing it develops gracious acacia-flowers overtone.
<b>What we eat with it</b>	Istria fish soup, Risotto with langoustines and "fasolari", Pumpkin soup with grated smoked ricotta.
<b>Alcohol</b>	12,10% vol.
<b>Acidity</b>	6,10 g/l
<b>Residual sugar</b>	2,00 g/l



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