

## **RIBOLLA GIALLA**

*Ribolla Gialla has been grown in our area for centuries. No one remembers who and exactly where the first vines were planted on the Estate but this wine was always a year round staple at the tables of the Venetian nobility.*

**Grape Type:** 100% Ribolla Gialla

**Appellation:** DOC Friuli Grave

**Wine Type:** White Wine

**Growing Area:** Passariano (UD)

**Vinification:** Harvested late August/early September, grapes are destemmed and crushed then left to macerate with their skins for 24 hours. The juice is matured on fine lees with frequent battonage and then left to age in stainless steel tanks for 4 months before being bottled and left to further age in the bottle for 60 days.

**Characteristics:** Aromatic dry white wine with a bouquet of liquorice and hints of spices.

**Pairings:** Best served with grilled pork with apple sauce, Sichaun cuisine as well as broths and pan fried fish.

**Serving temperature:** 6 – 8°C

**Alcohol content:** 12.5% by volume (*depending on vintage*)

**Acidity:** 5.4 g/l (*depending on vintage*)

**Residual Sugar:** 2 g/l (*depending on vintage*)

