

cadibon

RIBOLLA GIALLA

DENOMINAZIONE DI ORIGINE PROTETTA

FRIULI COLLI ORIENTALI



Tipology: white dry

Variety: Ribolla Gialla 100%

Production area: Friuli Colli Orientali

Town: Corno di Rosazzo (UD)

Implant in: 1930

Implant density: 4500 stump for hectare

Production for hectare: 8 tons/ha

Planting density: 2.5 x 0.90 m

Growing system: Guyot

Soil typology: flaked clay

Vintage: September

Grape-harvest: manual

Vinification: HARVESTED GRAPES ARE SWIFTLY BROUGHT TO THE CELLAR AND HAND-CHOSEN. MACERATION LASTS FOUR HOURS, SOFT PRESSING AND CLARIFICATION OF THE MUST TAKES PLACES AT TEMPERATURES NEVER ABOVE 17° C. NATURAL YEAST FERMENTATION, AGING LASTS SIX MONTHS IN STAINLESS-STEEL TANKS AND THE WINE IS FINED FOR ABOUT SIXTY DAYS IN-BOTTLE

Wine tasting: A VERY PLEASANT, FRESH AND DRY WHITE WINE WITH A SCENT OF ACACIA BLOSSOM AND PINEAPPLE. AN INTENSE, STRAW COLOUR. PERFECT WITH DELICATE SEAFOOD DISHES.

SERVING TEMPERATURE: 8-10 °C.