



SIRCH



RIBOLLA GIALLA Friuli Colli Orientali. DOC

This ancient vine grown in Friuli Venezia Giulia shows intricate, profound wines, round and generous at the same time. Our Ribolla Gialla is a balanced version, in a classic-modern style, vinified off-the-skins to enhance its origin, freshness and salinity.

Grape variety. Ribolla Gialla

Designation of origin. Friuli Colli Orientali DOC

Soil. Marl and sandstone of Eocene age

Training system. Guyot

Pest management. Integrated pest management with controlled environment impact

Harvest time. First and second weeks in September

Harvest method. By hand and mechanical harvest

Vinification. The grape is de-steamed and gently pressed. The must obtained undergoes static decanting at low temperature, before starting fermentation in stainless steel tanks at controlled temperature of 16/18°C

Maturation. At the end of fermentation, the wine rests in the same tanks on fine lees for 6 months with frequent bâtonnage. The wine then is bottled and left to rests in the cellar before releasing for sale

Color. Straw yellow with delicate greenish hues

Nose. Fresh and sophisticated aromas. The subtlety of spring white flowers meets the fruity accords of white cherries, Reinettes apples and refreshing citrus notes

Taste. The taste is lively and mineral. Light citrus notes and the elegant acidity give way to pleasant feel of lingering freshness. The back palate shows a delicate and all-embracing balsamic finish.

Food pairing. Excellent as aperitif, goes well with light entrées, fish and vegetables. A great combination with yellow risottos.

Serving temperature. 12°/14°C



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