



SIRCH



RIBOLLA GIALLA Friuli Colli Orientali DOC



A deep, smooth and generous wine, it envelops with round, nuanced sensations.

An ancient grape variety grown in Friuli Venezia Giulia. At the Vienna Exhibition in 1873, a producer from Cividale brought the "Ribolla 1869 white wine" and at the end of the 19th century the Ribolla grape – "which provides a luxury wine" – predominated in both the hills and the plains.

Our Ribolla Gialla, interpreted in a classic-modern key, is a balanced version, vinified in white to enhance its provenance, crispness and flavor. Round and tasty, with moderate alcohol content, it has a long mineral persistence.

Grape. Ribolla Gialla

Appellation. Friuli Colli Orientali DOC

Soil. Marl and sandstone of Eocene age

Training system. Guyot

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

Ageing. 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

Organoleptic description

Color. Straw yellow color with delicate greenish hues.

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

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

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

Serving temperature. 12/14° C