

# **VENEZIA GIULIA**

## RIBOLLA GIALLA



Production Area - The vineyards are located between the municipalities of Manzano and Spessa di Cividale, on the Colli Orientali del Friuli, an area particularly suited to hillside viticulture.

Municipalities Spessa, Cividale del Friuli - Manzano

Altitude 70-100m asl

Soil - In Spessa the soil is notoriously called Ponca, a mixture of marl and sandstone that has stratified over the millennia. The alkaline nature of the soil, rich in calcium carbonate, together with the significant temperature variations, gives the wines flavor and minerality.

In Manzano the soil is composed by marl and clay which contribute to the production of particularly structured and intense white wines.

Grape Ribolla Gialla 85% - Chardonnay 15%

Vineyard surface Ribolla Gialla 1,5ha - Chardonnay 1ha

Plants per Hectare 4000-6000

Vineyard age 15 years

Training System double inverted

Harvest mechanical - end September

Yield per Hectare 80q/ha

Production Process - For the production of Ribolla Gialla we start from a blend of grapes selected directly in the vineyard. The grapes are harvested and cooled to a temperature of around 10°C. After soft pressing and fermentation, 90% of the wine is vinified in steel for approximately 12 months, while the remaining part is vinified in French oak tonneaux. The two batches are then blended to proceed with cold stabilization, filtration, bottling and packing procedures.

### Organoleptic Characteristics

Intense straw yellow; notes of bloomed white flowers and chamomile emerge on the nose. Fullbodied wine rich in aromas of ripe fruit and exotic fruit. Good sapidity and persistence on the finishing.

Chemical Characteristics

**ABV** 13%

Sugar, q/l 1,00-2,00 Acidity, g/L 6,00-6,50

## **Pairing Suggestions**

La complessità di questa Ribolla Gialla è in grado di sostenere anche pietanze più saporite. Da provare in abbinamento ai tipici Cjarsons friulani, o con ravioli ripieni. Ideale in abbinamento a risotti e pasta con sughi di pesce o verdure e piatti di pesce in generale.

Recommended glass Calice a tulipano

Serving temperature 6-8°C

Available Sizes 75cl

Item Code **BTGRBL** Case 6 bottles

EAN bottle 8055205250141 EAN case 8055205250431

Pallet 80x120 80 cases



RIBOLLA GIALLA

















91 Point - Falstaff Prosecco Trophy - AT (2023) Silver - Decanter World Wine Awards - UK (2023)

Silver - Decanter World Wine Awards - UK (2022) Silver - 50 Great White Wines of the World - ES (2022)

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