



RIBOLLA GIALLA

IGT VENEZIA GIULIA

Area of origin Vineyards in Precenico (Udine)

Soil type Clay soil

Grape varietal 100% Ribolla Gialla

Training system Sylvoz, 3700 vines/ha

Vinification Maceration with skins at 41°F (5°C) for 12/14 hours, pressed gently, first-pressing must, fermentation at a controlled temperature 65°F (18°C)

Ageing Maturation in stainless steel tanks

Alcohol content 12.50%

Characteristics Pale straw yellow colored wine with a greenish tinge. It has a distinctive, dry and citrine flavor. Its soothing and pleasant bouquet reminds of acacia, chestnut, oak...

Pairing It pairs well soups especially creamy ones and saltwater fish dishes

Serving temperature Serve at 50-54°F (10-12°C)

.....
EAN code: 8032869491257

Packaged in 6-bottle packs
.....



dal 1888, Viticoltori
BACCICHETTO
VITTORINO