



# Ribolla Gialla

**CLASSIFICATION:**

**I.G.P.**

**PRODUCTION AREA:**

**Venezia Giulia**

**PRODUCER/BOTTLER:**

**CABERT – Cantina di Bertiole S.P.A. – BERTIOLO – ITALIA**

**MADE IN ITALY**

**GRAPE TYPE:**

*Ribolla Gialla*

**BUNCH:**

*Medium sized, nearly cylindrical*

**GERMINATION:**

*April*

**FLORESCENCE:**

*Last week in May*

**RIPENING:**

*The end of August*

**VINIFICATION/FERMENTATION:**

*Harvest during the first 10 days in september. Maceration of the must with the grape peels in the wine press for 3 hours. Fermentation by controlled temperature. A part of the wine aged in wooden barrels for 3 month.*

**STYLE:**

*dry*

**DESCRIPTION:**

*Fresh and charming, notes of citrus, apricot and delicate fragrance of vanilla*

**GASTRONOMIC PAIRING:**

*Excellent aperitif, ideal with white meat dishes or seafood*

**SERVING TEMPERATURE:**

**12° C**

**CONTENT:**

*Bottle 0,75 lt.*

**AGEING:**

**4 years**

**TECHNICAL ANALYSIS:**

*Alcohol: 12.50 %vol*

*Contains sulphites*

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