



CABERT

CANTINA DI BERTIOLO
DAL 1960



RIBOLLA GIALLA

IGP VENEZIA GIULIA



Fresh and pleasant, with citrus, apricot,
and a hint of vanilla.
Elegant, balanced, and delicately persistent.

SOIL

Alluvial soils, rich in stones and gravel.
Marl-sandstone in the hills,
gravelly in the plains, resulting in
mineral and well-balanced wines

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.

AGING

4 months in steel tanks

TECHNICAL ANALYSIS

Alcohol: 12 % vol
Contains sulphites

DESCRIPTION

This wine stands out for its freshness and
pleasantness, with a refined and enveloping
aromatic profile. On the nose, lively citrus
notes emerge, followed by nuances of apricot
and a delicate touch of vanilla that enriches
its complexity. In the mouth it is elegant and
harmonious, with a nice acidity that gives
balance and a fine and delicate persistence.

GASTRONOMIC PAIRING

Perfect as an aperitif, it is an excellent
companion for light and refined dishes. It
pairs well with raw fish appetizers, carpaccio,
tuna tartare or shrimp. Its freshness also
makes it ideal with delicate white meats,
such as a citrus chicken breast or a turkey
with yogurt sauce and aromatic herbs.
Excellent with seafood risotto and grilled
vegetable dishes.

AWARDS

Some of the awards received:

GILBERT & GAILLARD
2022 - GOLD MEDAL