

Ribolla Gialla

IGP

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



BUNCH

Medium sized, nearly cylindrical



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.



RIPENING

The end of August



STYLE

Dry



SERVING TEMPERATURE

12° C



TECHNICAL ANALYSIS

Alcohol: 12,00/12,50 %vol
Contains sulphites



DESCRIPTION

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



GASTRONOMIC PAIRING

Excellent aperitif, ideal with white meat dishes or seafood.



AWARDS

Some of the awards received:

GILBERT & GAILLARD
2022 GOLD MEDAL

