



CABERT

CANTINA DI BERTIOLO
DAL 1960



RIBOLLA GIALLA

DOC FRIULI
COLLI ORIENTALI



Fairly full-bodied and well-balanced on the palate. Floral aromas such as gentian, acacia and spring flowers, white peach and pear. Herbaceous sensations of summer haymaking and medicinal herbs accompanied by a stony and saline minerality.

SOIL

Ponca ed Arenaria

VINIFICATION/FERMENTATION

Harvested in the morning, it is macerated for a few hours in the press and then fermented in steel tanks at a controlled temperature to enhance the fruity notes.

AGING

It is aged in steel tanks with constant battonage for 6 months

STYLE

Dry

YEAR

Vintage usually refers to the harvest of the previous year, with rare exceptions from two years earlier.

TECHNICAL ANALYSIS

Alcohol: 12,50 % vol
Contains sulphites

DESCRIPTION

Straw-yellow in colour, fairly full-bodied and well-balanced on the palate. It offers a wide range of floral aromas such as gentian, acacia and spring flowers, white peach and pear. In the background, herbaceous sensations of summer haymaking and medicinal herbs accompanied by a stony and saline minerality.

GASTRONOMIC PAIRING

Appetizers and fried fish, white fish dressed with olive oil, alpine trout or swordfish carpaccio with oil and dill, first courses such as trenette al pesto or lobster risotto.

AWARDS

Some of the awards received:

LUCA MARONI

- 2024 - PT. **92**
- 2023 - PT. **93**

BIBENDA

- 2024 - **4 grapes**
- 2023 - **4 grapes**