



COLLI DI POIANIS

I CLASSICI

# Ribolla Gialla



Straw-yellow in colour with greenish highlights. Its bouquet is fine-grained and delicate, and recalls acacia blossom and hints of citrus. In the mouth it is lean, tangy and fragrant. It makes an ideal aperitif and goes well with light appetizers and mixed fish fry, as well as soups, veloutés and delicate fish dishes.

**Varietal** Ribolla gialla

**Appellation** Friuli Colli Orientali DOC

**Production area** Prepotto

**Soil type** Eocene marl and sandstone

**Training system** Double arched cane

**Winemaking and ageing** The grapes are manually harvested and undergo soft pressing. Controlled temperature fermentation of the free run grape juice takes place in stainless steel tanks following cold static settling for 3 days. Lees are stirred regularly to extract maximum aroma and gain structure and natural stability. The wine stays on the lees until bottling.

**Serving temperature** 10 °C