



# Ribolla Gialla

<b>SOIL TYPE:</b>	Marl
<b>WINEMAKING:</b>	<p>The special microclimate on the Rosazzo hills makes it possible for us to cultivate grapes that are naturally healthy and suitable for drying.</p> <p>These grapes are picked only at the end of September, well past their ripening time.</p> <p>The harvest is exclusively handpicked and placed in small wooden boxes, which are taken to the cellar for a 48 h. maceration. The must is naturally clarified at low temperatures.</p> <p>The result is a well-built full-bodied wine, characterized by freshness and spicy aromas that make it well balanced and elegant.</p>
<b>ALCOHOL CONTENT:</b>	13,50%
<b>VARIETY:</b>	Ribolla Gialla 100%
<b>APPEARANCE:</b>	Straw yellow with golden tones
<b>NOSE:</b>	Delicate and elegant, with white flowers and honey fragrances
<b>PALATE:</b>	Fresh, with sweet exotic fruit aromas
<b>FOOD MATCHINGS:</b>	Wonderful as an aperitif, perfect with fish based courses and vegetable soups
<b>AGEING:</b>	3 years

