



# RIBOLLA GIALLA ROSA BOSCO

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ANNATA	2019
VINEYARD	Our grapes come entirely from the hillslopes of Rosazzo
SOIL TYPE	Eocene marl
WINE MAKING	The grapes were carefully handpicked at the end of September. On arrival at the cellar, they were crushed under controlled temperatures to preserve their aromas. Alcoholic fermentation was carried out in stainless steel vats at low temperatures. The wine matured on the lees for six months: part of it remained in stainless steel tanks and part fined in barriques
ALCOHOL CONTENT	13,5%
APPEARANCE	Clear golden yellow
NOSE	Fresh, very elegant with floral notes, complemented by a background aroma of vanilla
PALATE	Well bodied, with pronounced but very well balanced acidity. Inner-mouth floral notes leads into a fresh, mineral and long finish
AGEING	2/3 years
WINEMAKERS	Marco Pecchiari, Caterina de Puppi