



Ribolla Gialla IGT Venezia Giulia

Among indigenous wines from Friuli, Ribolla Gialla is the one with the oldest documented tradition, dating back to the year 1299.

Today this variety results in wines made in different styles, while maintaining an informal and sincere profile.

In our version, it is a pulpy and savory white, enriched by a short maceration on the skins that makes it more consistent on the palate while preserving a nice freshness. Lively and vibrant, with bright acidity, this wine reveals fruity and mineral scents, nuances that persist in your mouth with salty and crisp suggestions.

Grape varieties: Ribolla Gialla.

Production area: Friuli Venezia Giulia between Lestans, Valeriano and Sequels.

Soil composition: clay and limestone soils.

Growing systems: guyot.

Vinification: short maceration on the skins, soft pressing and fermentation in stainless steel tanks. Aging in steel in contact with its own yeasts until bottling.

Food pairings: enjoyed as an aperitif, it is also appreciated with dishes of traditional Friulian cuisine, both from the land and the sea.

Service temperature: 8-10 °C.

Suggested glass: 

