



TERESA RAIZ

RIBOLLA GIALLA

DOC COLLI ORIENTALI DEL FRIULI



GROWING AREA

Vigneti Teresa Raiz
(terreno morenico e collinare)

GRAPE VARIETIES

100% Ribolla Gialla.

ALCOHOL

13% vol.

HARVEST PERIOD

Third 10 days of September.

YEAR OF PLANT

1989.

VINEYARD DENSITY

4.000 vines per hectare.

TRAINING SYSTEM

Cappucina (double arched cane).

HARVEST METHOD

Manual, into shallow boxes.

VINIFICATION

Chilled maceration (5 °C), 36-hour gravity settling, inoculation with cultured yeasts, fermentation at 18-18,5 °C, 3-month maturation sur lie.

MATURATION

At least 6 months' maturation in steel, followed by bottling and 2 month bottle ageing before release.

COLOUR

Green-tinged deep straw yellow, golden in warmer vintages.

NOSE

Good intense varietal characteristics, showing apple and lemon, developing impressions of mixed-flower honey in maturity.

PALATE

Generous and long-lingering, very crisp and well-balanced, with a good minerality.

SERVING SUGGESTIONS

Hot and cold antipasti, particularly those with fish; a wide range of soups and dishes featuring fish.

SERVING TEMPERATURE

10-12 °C.