

Ribolla Gialla DOC Friuli Colli Orientali



Grapes:	Ribolla Gialla
Designation:	DOC Friuli Colli Orientali
Provenance of grapes:	From the “Ronco di Tobia” vineyard at Castello di Buttrio
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as “ponca” in Friulian
Vineyard sites:	South east-facing hillslopes, terraced for improved vineyard management
Site climate:	The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness

Age of vines:	15 years
Training system:	Double Guyot at 4,500 vines per hectare
Yield per vine:	1.5-2 kg of fruit per plant
Vineyard management:	Integrated low environmental impact management encourages the grapes to express the territory
Harvest period:	Decided on the basis of periodic grape tastings and monitoring of sugar, acidity and aromatic ripeness
Harvest method:	By hand in small cases
Vinification:	Soft pressing with separation of the press fractions. Settling at 15 °C for 24-36 hours. Fermentation in stainless steel tanks at a controlled temperature of 18-20 °C
Maturation:	For 6-8 months on the fermentation lees kept in suspension by periodic stirring
Release to market:	8-10 months after the harvest
Sensory profile:	<p><u>Appearance:</u> Pale straw yellow</p> <p><u>Nose:</u> Fragrantly floral, elegant and stylish</p> <p><u>Palate:</u> Dry, fresh-tasting and lively with distinct acidity</p>
Food matchings:	A fine partner for cold or raw fish starters with tart lemon-based sauces. Great with soups, especially cream soups and veloutés, as well as pasta and rice with vegetable sauces or fish-based preparations
Serving temperature:	8-10 °C

