

NAME: Ribolla Gialla DOC Collio

GRAPES: 100% Ribolla Gialla

PRODUCTION ZONE: Cormons (GO)

VINEYARD:

Name: Subida 23, Monte, San Mauro

Age of vines: between 1938 and 2004

Total Surface: 1,28 Ha

Soil profile: Layers of clay marl alternating with sandstone flysch of Eocene origin

Vine training system: Single and double guyot

Exposure: South-East, South, hilly position

Yield: 5 tonnes/ha

VINIFICATION:

Harvest: Manual in small boxes in 2nd half of September.

Elaboration: Whole grapes crushing and soft pressing. Cold clarification just by gravity. Separation free run juice and press juice. Fermentation in stainless steel tanks and partly in oak barrels where wine remains for about 9 months. Malolactic fermentation partly done. Gentle filtration at the time of bottling.

WINE:

Tender nose with wild herbs and field flowers (chamomile, bergamot orange). Definitely fresh and savoury on the palate, it presents a good balance between acidity and softness, with an excellent persistence.

It is completely dry with approximately 13%vol alcol.

TECHNICAL DATA:

Bottle: burgundy authentique 0.75 l

Closure: natural cork, tin capsule

Packaging: box 6 bottles