

Blancjat



RIBOLLA GIALLA IGT VENEZIA GIULIA "ORANGE CAPSULE"

APPELLATION	IGT Venezia Giulia
GRAPE VARIETY	100% Ribolla Gialla
PRODUCTION AREA	Italy, Friuli-Venezia Giulia
SOIL COMPOSITION	Gravelly soil, sandstone marl, sandy alluvial soil.
HARVESTING AND VINIFICATION	Harvesting when the grapes have reached optimum ripeness; destemming and soft crushing; partial maceration on the skins and alcoholic fermentation with indigenous yeasts; racking, maturation, bottling and further ageing in bottle. Unfiltered.
ANALYTICAL FACTS	Alcohol: 12,50% vol
TASTING NOTES	Golden color with amber highlights. To the nose, delicate notes of white flowers, golden apple and vanilla aroma. On the palate, it is savoury, elegant and refined, delicately tannic and very persistent with a clear mineral trace that enlivens an enveloping, rich and deep taste.
FOOD PAIRING	It goes well with fish starters, white meat, raw fish such as Sushi or light delicate seafood dishes.
SERVING TEMPERATURE	Serve at 12-15 °C

RACCOLTA DIFFERENZIATA		
BOTTIGLIA	GL71	VETRO
TAPPO	FOR51	SUGHERO
CAPSULA	C/ALU90	ALLUMINIO

VERIFICA LE DISPOSIZIONI DEL TUO COMUNE

LEA WINERY SRL
Viale dei Comunalì 5 - 33078 San Vito al Tagliamento (PN) - ITALIA
info@leawinery.it – www.blancjat.it