Ribolla Gialla IGT Venezia Giulia



TYPE OF WINE
Still white wine

MAIN GRAPES
Ribolla Gialla

PRODUCTION AREA
Grapes coming from the geographic area suitable for producing of IGT Venezia Giulia wines, extending over the territory of the Region Friuli Venezia Giulia (north-east Italy), including the whole Provinces of Pordenone, Udine, Gorizia and Trieste.

SOILS
The region is characterised by a wide variety of climates and landscapes: hilly region mostly made up of marls and sandstones, central plains with poor and permeable soils, coastal zone partly low and sandy and partly rocky.

HARVEST
Depending on the seasonal climate variation, between end of August and beginning of September.

VINIFICATION
Soft pressing of the grapes and fermentation at low controlled temperature in stainless steel tanks. Wine rests and refines in steel tanks for a brief period of time before bottling.

COLOUR
Straw yellow with delicate greenish hints

BOUQUET
Recognisable for its fine floral perfumes of white rose, gentian, acacia, as well as its fruity notes of white peach and apple. Clear citrus fragrance of lime and lemon peel, accompanied by herbs sensations of hay and a good minerality which recalls pumice stone.

TASTE
In the mouth is fragrant and mineral, almost refreshing, not excessively full-bodied with a good balance, distinguished by a marked freshness, which persists in the pleasant fruity aftertaste.

FOOD PAIRING
Versatile wine, advisable as an aperitif, accompanied with fresh cheeses, cold cuts not too much seasoned and raw vegetables. During the meal the best match is with white meat with light dressing, raw fish, shellfish and smoked salmon.

SERVING SUGGESTION
10-12°C

[Francesina (75 cl)], [12% vol]

Stabilimento di Cazzano
Via L. Corradini 30/A
37030 Cazzano di Tramigna (VR)

CONTRI SPUMANTI S.P.A.

Stabilimento di Campogalliano
Via S.Ferrari 44
41011 Campogalliano (MO)