

RIBOLLA GIALLA



VARIETAL

Ribolla Gialla

HARVESTING

Manual first week of September.

VINIFICATION

Prolonged re-fermentation starting from the most, over 6 months malolactic fermentation is not done.

SENSORY NOTES

Characteristic notes, young, fresh, fruity nose. Full palate, elegant. Straw yellow color with vague greenish reflections. Fine and persistent perlage.

SERVING SUGGESTIONS

Great pairing with fish based menus. Excellent as an aperitif with oysters and sea truffles.

SERVING TEMPERATURE

8 °C / 52 °F

LIFE EXPECTANCY OF WINE

2-3 years 

Dario Coos