



RIBOLLA GIALLA DEI NESPOLI

Bottle size:	750 ml
Appellation:	Friuli Colli Orientali DOC
Variety:	Ribolla Gialla
Vineyard establishment:	2002-2003-2004
Orientation:	east, south-east facing slopes
Soil:	ponca – stratified Eocene marl and sandstone
Altitude:	150 metres a.s.l.
Vine training system:	Single Guyot
Vine density:	5,000 plants per hectare
Grape Harvest:	hand-picked into small 12 kg crates, at the end of September
Winemaking:	8/10 maceration followed by soft pressing and fermentation in temperature controlled stainless steel tanks
Ageing:	on the lees in temperature controlled stainless steel tanks for 6 months
Colour:	light straw-yellow with greenish highlights
Aroma:	fruity and floral with hints of Limoncella apple and white flowers
Tasting notes:	slightly savoury with refreshing citrus notes
Ageing potential:	3 years
Food pairing:	served as an aperitif or with salads, risottos and vegetable based dishes
Serving temperature:	12 °C