



RIBOLLA GIALLA

IGT TREVENEZIE

Tasting notes

Characterful, intense and marked with floral nuances and a hint of grass. Fresh and elegant on the palate with balanced acidity and sapidity, mineral aftertaste with good persistence. Bright straw yellow colour.

Aging

16 hours pre-fermentative cold maceration, soft pressing of the grapes, fermentation at a controlled temperature and maturation in steel vats for a few months.

Food pairing

Excellent as aperitif, goes well with soups and white meat.

Grape variety

Ribolla gialla 100%

Vine

Training system Guyot

Appellation

IGT Trevenezie

Soil

Argillaceous, calcareous, rich in micro-elements.

Alcohol

12,5 %

Serving temperature

8-10 °C



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