



RIBOLLA GIALLA



Production area: Friuli Venezia-Giulia



Vine: 100% Ribolla Gialla



Vine training system: Doppio Capovolto (double arched) – sixth planting distances with 4500 vines per hectare



Grape harvesting: The actual harvest begins after about 15/20 days of drying, generally around the first half of October and then continues with the verification of grape ripening in various vineyard locations. The grapes are then taken to the cellar for a further qualitative selection and are then destined for winemaking



Wine making: The grapes are gently destalked and immediately after subjected to a slight cryomaceration for a short period. They are then lightly pressed and the obtained must is placed in stainless steel containers where alcoholic fermentation will take place. The wine is left to mature in the same containers for about 5 months. When this period is completed, bottling is carried out followed by refining in the bottle before being marketed



Colour: Pale straw yellow with slight greenish reflections



Sensory notes: Elegant and intense, floral, fruity and fragrant. It has a slight hint of acacia flowers, yellow peach and quince. It is dry, sour and enhanced with good acidity



Gastronomic pairing: Perfectly combines with fish dishes, fish soups, soups and creamy vegetable purée



Serving temperature: 8–10° C



Alcohol content: 13% Vol.



RONCO MARGHERITA

Azienda Agricola Ronco Margherita Pinzano al
Tagliamento – Friuli Venezia Giulia – Italy T. (+39)
0432.950845 – www.roncomargherita.it