



Ribolla Gialla

Vintage 2015

Name COLLIO D.O.C.

Grape variety 100% Ribolla Gialla

Name of vineyard Skal

Age of vines About 10 years

Altitude 200 m a.s.l.

Exposure East

Soil Hilly ground, comprising marls and sandstone of Eocene origin, known as "Ponca"

Plant training system Unilateral Guyot

Vine density 5,500

Harvesting period Last week in September

Harvesting By hand

Number of bottles produced 5.500

Plant protection management Integrated pest control with low environmental impact, conversion to organic production

Soil management Spontaneous grassing and green manuring in autumn

Vinification Pressing of whole grapes and cold static decanting. Temperature-controlled fermentation in vitrified cement and stainless steel tanks.

Aging 8 months on the lees in cement tanks. No malolactic fermentation

Alcohol/Vol. 13°

Maturity peak 1 year after harvesting

Duration 3 years after harvesting

Serving temperature 14°

Tasting notes Colour: clear, transparent bright straw yellow. Bouquet: complex hints of fruit, including pineapple, apple, pear and white flowers. A fresh, tangy wine with a mineral finish. A finish with hints of toasted almonds and walnuts.

Pairings An excellent aperitif, it also pairs perfectly with appetizers, creamed soups and risottos.