

Ribolla Gialla


BLAZIC



COLLIO


ANALYTICAL DATA

% *Alcohol:*
12,5 %

 *Sugars:*
Dry


 *Vintage:*
2022

FOOD PAIRING


 Raw fish, crustaceans, oysters, seafood and fried fish




TECHNICAL DATA

 Ribolla Gialla
Collio D.O.C.

 Cormons (Zegla, Vigne Alte Subida, Capriva del Friuli)

 Marl and sandstone soil

 *Cultivation system:*
Guyot

 *Pest management:*
Organic

 *Harvest period:*
Third decade of September

 *Harvest mode:*
Manual


 *Vinification:*
Maceration on skins at room temperature followed; 30% of the mass for 1 weeks, the remaining 70% for 3 days


 *Aging:*
7 months in concrete tanks, 2 months in bottle

 *Temperature of service:*
10-12 C°

ORGANOLECTIC NOTES

 *Color:* Intense straw yellow

 *Bouquet:* Wide and intriguing wine, deeply mineral, various fruity nuances

 *Taste:* Very pleasant and balanced on the palate, strong minerality and persistent acidity, presence of flowers and yellow fruit

