

Collio Ribolla Gialla Bio

Ideal temperature

8-10 °C

Color

Wine variety

Obtained 100% from Ribolla gialla grape, perhaps the most ancient vine of Collio, which some identify with the Evola of ancient Romans. At the IV Austrian Oenological Congress, held in Gorizia in 1891, this vine was considered "the best of all and deserving in every respect of further cultivation, since the siliceous marls or limestone that dominate there - the so-called opoche - (...) are for Ribolla giallo the preferred terrain".

Altitude

The vineyards from which this wine is produced are located in Ruttars and Bukova vineyards in the southwest side of Mount Calvario, at an altitude of 180 meters (600 feet) above sea level.

Farming system

Cultivated with guyot system.

Vinification

Traditionally the grapes are cryo macerated for 24 hours, after which they are pressed and fermented at controlled temperatures. Wines are kept "sur lie" until bottling.

Color

Pale straw yellow.

Nose

Unmistakable is its pleasant bouquet, extremely varietal with aromas of citrus, apple delight and cream notes.

Taste

The palate has a fragrant entry, with a succession of corresponding sensations which, in the finish, give way to elegant memories of apple.

Serving Temperature

It should be served chilled, around 8 - 10° C (46 - 50° F), as this is the way to capture all its fragrance.

Pairing

It can be enjoyed with grilled or stewed fish dishes, but also with creamy soups, for example with asparagus and mushrooms. Excellent then the combination with white and light meats of low court.

