

D.O.C. FRIULI COLLI ORIENTALI
RIBOLLA GIALLA



**VIGNA®
PETRUSSA**

RIBOLLA GIALLA

Wine produced with autochthonous grapes of Ribolla Gialla, stainless-steel vinification. Greenish yellow. Elegant bouquet with floral notes. The palate is vibrant and delicate.

Excellent as aperitif, it pares well with starters and fish-based dishes. Serving temperature: 10° - 12° C.

Environmentally friendly techniques used.

TECHNICAL REMARKS

HARVEST: hand harvest in crates
GRAPE: Ribolla Gialla
SOIL: marl soil called "Ponka"
ALTITUDE: 150 m on sea level
GROWING SYSTEM: guyot

DENSITY: 3,500 plants/ha
YIELD: 60 hl/ha
VINIFICATION: soft pressing
REFINING: in stainless-steel for 6 months

SCORES

- *Ribolla Gialla 2016*: Vini Buoni d'Italia, 3 stars