

D.O.C. FRIULI COLLI ORIENTALI

RIBOLLA NERA

From autochthonous grapes of Schioppettino. Deep ruby red with light violet hues. Vinous and fragrant bouquet followed by red berries and spicy texture. Fresh and vibrant.

Good with various kinds of cold sliced meat and salami, clear soup, white roast meat and cooked fish with sauce. Serving temperature: 16°-18° C.

Environmentally friendly techniques used.

TECHNICAL REMARKS

HARVEST: hand harvest in crates
GRAPE: Schioppettino
SOIL: marl soil called "Ponka"
ALTITUDE: 150 m on sea level
GROWING SYSTEM: guyot
DENSITY: 3,500 plants/ha

YIELD: 45 q/ha
VINIFICATION: maceration on the skins, with pumping over mixed with délestages
REFINING: stainless-steel tanks
MALOLACTIC FERMENTATION: yes

SCORES

- *Ribolla Nera 2014*: Bibenda, 3 bunches; Vini Buoni d'Italia, 3 stars
- *Ribolla Nera 2013*: Vitae, 3 shoots; Bibenda: 3 bunches; ViniBuoni d'Italia, 4 stars
- *Ribolla Nera 2012*: Vini Buoni d'Italia, 3 stars