

RIBOLLA GIALLA



VARIETAL

Ribolla gialla

HARVESTING

Manual towards the second week of September.

VINIFICATION

After soft pressing the grapes are fermented in temperature controlled stainless steel vats, the wine then remains in direct contact with its lees for at least 4 months.

SENSORY NOTES

Straw yellow color with light greenish reflections. Delightful and delicate nose with prevailing floral notes. Fresh, mineral very sapid palate.

SERVING SUGGESTIONS

Excellent with fish in general.

SERVING TEMPERATURE

10-12 °C / 50-53 °F

LIFE EXPECTANCY OF WINE

2-3 years 

Dario Coos