



Venezia Giulia I.G.T.

RIBOLLA GIALLA



PRODUCT GROUP *Autochthonous wines*

PROVENANCE Precenicco vineyards (Udine)

SOIL TYPE Clayey

GRAPE VARIETY 100% Ribolla Gialla

TRAINING SYSTEM Sylvoz 3700 vines per hectare

VINIFICATION 12-14 hours maceration on the skins at 5 °C, mild pressing with separation of free-run must, temperature-controlled fermentation (18 °C)

MATURATION In stainless steel vats

ALCOHOL CONTENT 12,5% by vol.

TYPICAL CHARACTERISTICS Pale straw yellow in colour with greenish reflections, it is a wine with a characteristic, dry, citrusy flavour. The persuasive bouquet is reminiscent of acacia, chestnut, and oak

PAIRINGS Goes well with velvety soups and savoury fish dishes

SERVING TEMPERATURE Serve at 12 °C

EAN CODE 8032869491257

TYPE OF PACKAGING Six-bottle carton

PACKAGING EAN CODE 8032869491530

Baccichetto Vittorino, Paolo & Alessandro Società agricola semplice

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