



RIBOLLA GIALLA

2016 | Venezia Giulia IGT

Category: white, dry
Grapes: Ribolla Gialla
Location: San Floriano del Collio
Viticultural area: Collio Goriziano



VINEYARD

Soil profile: stratified Eocene marl and sandstone
Training method: double-arched and guyot
Average vine density: 3000/5500 vines /ha
Average planting age: 24 years

VINIFICATION

De-stemming-crushing
Pre-fermentation cold maceration: 8°-10° C
Pre-fermentation cold settling
Fermentation: 16°-20° C
Yeast: selected
Malolactic fermentation: not made
Maturation: 9 months on the lees
Clarification: gravity settling
Bottling: 15th July 2017
Bottle-ageing: 7 months

TECHNICAL DATA

Alcohol: 14,03 %
Total acidity: 5,85 g/l
pH: 3,27
Estimated peak of maturation: 4 years
Estimated cellar life: 10 years