



tercic

# RIBOLLA GIALLA

2022 | 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: 30 years  
Harvest period: second half of September

## 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: 28<sup>th</sup> June 2023  
Bottle-ageing: 3 months

## TECHNICAL DATA

Alcohol: 13,23 %  
Total acidity: 5,84 g/l  
pH: 3,20  
Estimated peak of maturation: 4 years  
Estimated cellar life: 10 years