

Salariaiis



RIBOLLA GIALLA



FRIULI VENEZIA GIULIA



MID SEPTEMBER



10-12° C

RIBOLLA GIALLA

VENEZIA GIULIA IGT

**Accompanies cold starters, perfect on sea truffles and shellfish.
Great wine for seafood.**

Colour: straw yellow with greenish reflections.

Nose: fresh notes with sensations of pear and white pulp fruit.

Taste: good structure, balanced, pleasant and harmonious on the palate with a dry, spicy finish.

AGRONOMICAL DATA

Appellation	Venezia Giulia IGT
Altitude (s.l.m.)	50 metres
Type of soil	Clayey
Vines orientation	Single-arched cane
Stumps/ha	3700
Yield q.Li/ha	150

OENOLOGICAL DATA

Pressing	Very Soft
Vinification	Fermentation with selected yeasts
Ageing	No
Mellowing length	30 days before sale

ANALYTICAL DATA

% of grape's yield in wine	70%
Dry extract (gr/lit)	16.6
Total acidity (gr/lit)	5.0 ÷ 5.6
Ph	3.3 ÷ 3.5
Residual sugars (gr/lit)	4 ÷ 5
Alcohol	12.5% vol.

