



Ribella

When our autochthonous variety - Ribolla gialla “meets” the international variety- Chardonnay, our blended white wine, Ribella, presents its marvelous diversity feature. It is a unique experience for both domestic tasters and international wine lovers!

Our Ribolla is amusing and “smart casual” style which is light bodies with middle-high acidity and rich floral notes.

Varietal

Ribolla gialla & Chardonnay

Vineyard

Average vineyard age: 10 years
Number of vines per hectare: 4.500
Training method: modified double guyot
Average yield: 90 quintals/ha
Harvesting period: end of September

Winemaking and aging

The vinification of Ribolla gialla and Chardonnay are separately because their ripeness is different. The grapes are destemmed carefully and are crushed gently. Fermentations are at controlled temperature 18-20°C with indigenous yeasts. The sur lie aging process with integral lees till next Spring. Weekly bâtonnage till they are blended and bottled.

Tasting profile

Color: Light straw yellow.
Nose: Delicate floral with light hint of fruits, clear and fine.
Palate: Lively acidity, fresh, cheerful and natural.

Food pairing

Excellent as an aperitif; great pairing for cold and warm fish starters; and easy-light cousin.

Serving temperature:

10°C / 50°F about

Alcohol (% vol): 12.0

Totally acidity (g/l):6.50