



## 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

*Totaly acidity* (g/l):6.50