Ribolla Gialla Collio DOC

One of the qualities of this esteemed winery is the age of their vines, and Ribolla Gialla is no different. Coming in at sixty years old, the resulting wine enjoys more structure than your average Ribolla Gialla. First mentioned in the region in the thirteenth century, the grape enjoys a long history in Friuli, and is often served as an aperitivo in any given Italian piazza. The nose is subtle, elegant, with layered floral and fruity notes, characteristic of this intriguing native grape.

Wine exported to: Japan, Canada, Australia

Most recent awards

WINE ENTHUSIAST: 89

Winemaking and Aging

Grape Varieties:	100% Ribolla Gialla
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	8-12 days
Type of yeast:	Selected
Fermentation temperature:	18-20 °C (64.4-68 °F)
Malolactic fermentation:	Partial
Fining agent:	none
Aging containers:	Stainless steel
Bottling period:	March
Aging in bottle:	1 month
Closure:	Diam Cork

Vineyard

Organic:	No
Vineyard location:	Cormons, Friuli Venezia Giulia
Vineyard size:	3.5 hectares
Soil composition:	Arenaceous marl
Vine training:	Capuccina
Altitude:	160 meters (525 feet) above sea level
Vine density:	4,500 vines per hectare
Yield:	1.5-1.5 kg per vine

Exposure:	Southern, southeastern
Years planted:	1969
Age of vines:	50 years
Time of harvest:	Late September
First vintage of this wine:	2002
Total yearly production (in bottles):	20,000

🛎 Tasting Notes and Food Pairings

Tasting notes:	Light straw yellow with subtle greenish hues, the bouquet is delicate, floral and fruity, showing great subtlety, finesse and elegance; fresh, crisp and well balanced on the palate, with abundant varietal character.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	Raw fish, antipasti, sushi, oysters, sea truffles, fish dishes with sauce, boiled fish, mushrooms, soups, especially creamy soups.
Aging potential:	10 years
Alcohol:	Alc. cont. 13% by vol.
Winemaker:	Fabio Coser