



EMPSON & CO.
Experience Italy in a Wine glass



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

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| 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

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| 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 |

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| 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

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| 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 |