



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Ribolla Gialla Venezia Giulia IGT

After being carefully harvested exclusively by hand, the grapes are soft-pressed whole. They are then cold-decanted and fermented in stainless steel tanks and then aged in stainless steel. Delicate, with notes of fresh citrus and spring flowers. A classic aperitif wine in northeastern Italy, it is also excellent alongside oysters and other seafood.

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**Wine exported to:** Canada, USA, Japan, Australia, Austria

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## Most recent awards

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## Winemaking and Aging

Grape Varieties:

100% Ribolla Gialla

Fermentation container:

Stainless steel

|                                   |                       |
|-----------------------------------|-----------------------|
| Length of alcoholic fermentation: | Approx. 15 days       |
| Type of yeast:                    | Selected yeast        |
| Fermentation temperature:         | 17 °C (62.6 °F)       |
| Malolactic fermentation:          | No                    |
| Aging containers:                 | Stainless steel tanks |
| Bottling period:                  | April                 |
| Aging before bottling:            | 9 months              |
| Closure:                          | Cork                  |



|                                       |   |
|---------------------------------------|---|
| Organic:                              | No  |
| Vineyard location:                    | Gradisca d'Isonzo   |
| Soil composition:                     | Calcareous, gravelly soil, rich in minerals and micro-elements. |
| Vine training:                        | Guyot   |
| Altitude:                             | 25-30 (80-100 feet) above sea level                             |
| Vine density:                         | 1,820 vines per acre  |
| Yield:                                | 3.24 tons per acre  |
| Exposure:                             | northeastern  |
| Years planted:                        | 2004-2014   |
| Age of vines:                         | 5-10 years old  |
| Time of harvest:                      | April   |
| Total yearly production (in bottles): | 4,000   |



# Tasting Notes and Food Pairings

|                      |  |
|----------------------|--|
| Tasting notes:       | Straw yellow in color, it has a pleasant and delicate nose, recalling fresh fruit and spring flowers, with a characteristically dry, slightly citrus flavor. |
| Serving temperature: | Best served at 8-10 °C (46.4-50 °F).   |
| Food pairings:       | A wonderful choice for an aperitif or served alongside delicate fish, oysters and shellfish.   |
| Aging potential:     | Up to 5 years  |
| Alcohol:             | Alcohol cont.: 12 % by volume.   |
| Winemaker:           | Giovanni Bortoluzzi  |