

RONCÚS

Ribolla Gialla

Indicazione Geografica Tipica – Venezia Giulia*

This wine is made from a local grape variety and represents the typical wine produced in the Collio, the hilly area of Gorizia. It is a fresh wine with a good acidity, it is salty, has a low alcohol content and not excessively rich in aromas. Ribolla Gialla wine can be drunk freely anytime, alone or paired with food.

Composition

100% Ribolla Gialla.

Vineyard

Capriva del Friuli and Cormons - Gorizia, Friuli Venezia Giulia.

Soil

Grown on hills in marlstone rich, and on plains in shallow stony, soils.

Viticulture

Organic grassed vineyards, manually harvested at the end of September.

Winemaking

Four hour maceration process, pressing, low temperature static decanting method, spontaneous fermentation with indigenous yeasts at 22° C. to complete malolactic fermentation.

Ageing

Aged in stainless steel tanks using its own yeasts for six months.

Bottling

Bottled in April using non-sterile filtration.

*Indicazione Geografica Tipica (IGT) is an official Italian wine classification. It specifies the geographic area of production and indicates its making follows the standards of that area.

