

Ribolla Gialla Benedete delle Venezie IGT



Origin

Country	Italy
Wine Region	Venezie IGT
Winery	Collavini

Technical Data

Grape Varieties	Ribolla Gialla
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	The grapes are harvested in the second half of September and cold maceration is carried out for 6 hours at a temperature of 13° C. Fermentation takes place in stainless steel tanks under controlled temperature of 15° C for about 15 days.
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Ageing	The wine matures again in stainless steel containers until next spring.
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Description

In Brief	Unlike other wine regions of Italy, Friuli is known for growing both local grape varieties - T-Friulano, Ribolla Gialla, and international ones such as Sauvignon Blanc, Chardonnay, Merlot and Cabernet Sauvignon. Collio, a Friuli DOC subregion, is one of the world's most famous regions for high-quality white wines, thanks to its unique terroir.
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Tasting notes	Bright golden straw colour enriched with a fresh, fruity nose, with citrus notes of lemongrass and grapefruit. Pure and full taste seduces with its balanced softness and long finish.
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Food Pairing	A classic aperitif that can also go well with fish and seafood appetizers. Superb with young and more mature cheeses.
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Notes

