



RIBOLLA GIALLA

Friuli Venezia-Giulia, Italy

Ronchi di Cialla



[www.ronchidicialla.it](http://www.ronchidicialla.it)

Method & Production

Maceration for at least one day, fermentation in stainless steel at controlled temperatures, static and natural decantation, storage on lees for 3 months with frequent batonage.

Tasting Notes

Clear pale yellow color with green reflections. Brilliant. Bouquet: It smells fresh and lively; its bouquet is elegant, with bread crust fragrances, apple and pear fruity note with a floral and mineral back-taste. Flavor: It tastes extremely fresh and has typicality exalted by a perfect balance of acidity and minerality. The aftertaste is consistent, fresh and savory. Well balanced and goes down well.

Food Matching

Fish, crustacean and mollusc based dishes, first course dishes with vegetables, delicate cold cut meats. Excellent on its own as an aperitif.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
RC0124	Ribolla Gialla	Ribolla Gialla	2024	12.5%	Cork	6x0.75lt	No	No	Yes	No