



RIBOLLA GIALLA

Friuli Venezia-Giulia, Italy

Fondo Indizeno

Method & Production

The Ribolla Gialla come from the Buttrio hills and is a blend of two plots, one of which is over 40 years old. The grapes are harvested in 20 kg crates, they are not destemmed and are pressed very slowly. The wine is fermented and aged in steel vats with periodic batonage and then bottling in March.

Tasting Notes

Fresh, tropical nose. Kiwi, pineapple, cantelope melon. On the palate it is well balanced by citrus and fleshy fruits. Nice weight and softness, well-rounded and clean.

Food Matching

Enjoy as an aperitif or as a brilliant accompaniment fragrant dishes featuring to seafood or fresh salads.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
FD0220	Ribolla Gialla	Ribolla Gialla	2020	13.5%	Cork	6X0.75lt	No	No	No	No