

RIBOLLA GIALLA FRIULI COLLI ORIENTALI PETTARIN



Friuli Venezia-Giulia, Italy

Miani

Method & Production

Organically farmed vineyards. Hand-harvesting of the Ribolla Gialla grapes with 30% noble rot. Fermentation using selected yeasts in French oak barrels. 10 months aging in French oak and 6 in steel. 9 months bottle refinement.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|--|----------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| M18321 | Ribolla Gialla Friuli Colli Orientali Pettarin | Ribolla Gialla | 2021 | 14.0% | Cork | 6X0.75lt | No | No | Yes | No |