



RIBOLLA GIALLA

Friuli Venezia-Giulia, Italy
Ronchi di Cialla

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 | | | | | | | | | | |
| RC0123 | Ribolla Gialla | Ribolla Gialla | 2023 | 12.5% | Cork | 6X0.75lt | No | No | No | No |