



## RIBOLLA GIALLA ZUI

Friuli Venezia-Giulia, Italy

Russolo

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

### Method & Production

Soft grape pressing with vacuum press. The must obtained is cleaned through dynamic decanting. After inoculating selected yeasts, fermentation occurs in stainless steel at controlled temperature. At the end of the fermentation process the wine is kept on fine lees for 5 to 8 months until bottling.

### Tasting Notes

Straw-yellow color. Flowery and fragrant nose. The wine is dry, very fresh and light to taste.

### Food Matching

Aperitif wine that pairs well with a wide range of light starters, soups, lemony sauces and fish courses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>White Wine</b>										
RU0520	Ribolla Gialla Zui	Ribolla Gialla	2020	12.5%	Cork	6X0.75lt	No	No	No	No