



GRADIS'CIUTTA RIBOLLA GIALLA



Denomination:

DOC Collio

Source:

Calvario, Gradisciutta, San Floriano, Ruttars

Soil:

Ponca (marne and limestone)

Elevation:

50-220 mt. ca

Grape varieties:

100% Ribolla Gialla

Average Yields:

7,5 t/ha.

Vinification:

Soft press, stainless steel.

Ageing:

Stainless steel

Appearance:

Bright pale straw

Nose:

Fresh, green apple, tea leaf, floral

Palate:

Fresh, juicy progression, salty lemon finish

Serving temperature:

9°C/48°F