FrancescoRotolo

CONFINIS

RIBOLLA GIALLA

2025

IGT Venezia Giulia

A variety native to Friuli Orientale, Ribolla Gialla originates in Central Europe and is also present in Slovenia and Croatia. In Friuli, on particularly sunny hillside, it offers the best of itself, giving life to a fragrant and captivating wine.



Grapes: *100% Ribolla Gialla*

ANALYTICAL FACTS

Alcohol % by vol: *12 %*
Sugar: *1,9 g/l*
Total acidity: *5,9 g/l*

PRODUCTION NOTES

Soil: *Marlstone of Eocene origin (so-called "ponca")*
Vine training: *Bilateral Cordons Guyot*
Harvesting: *Last decade of September*
Grape collection: *Hand-harvesting*
Yield: *80 q/hectares*
Fermentation: *In stainless steel vats for 10-12 days at 15/16 C°*
Ageing: *In stainless steel vats for 7 months*

TASTING NOTES

Colour: *Bright straw yellow*
At nose: *Bouquet based on white flowers and field flowers, with hazelnut notes on the finish in a key of great harmony and sweetness*
At palate: *Fragrant almost iodine taste, it has a juicy and refreshing drink due to the floral notes with a pleasant acidity on the finish*
Serving temperature: *11/13 C°*
Food matches: *Seafood, shellfish, sushi, vegetables*

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