

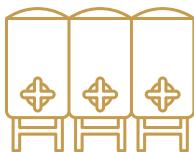
Ribolla Gialla

-Azienda Cantarutti Alfieri-



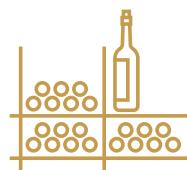
Italy

Friuli Venezia Giulia
San Giovanni al Natisone



VINIFICATION

White vinification, as for all white grapes, with the addition of selected yeasts and the use of advanced winemaking techniques and state-of-the-art equipment, allowing for very gentle pressing at the expense of juice yield.



AGEING

This wine is considered an exclusive vintage wine thanks to its vibrant acidity, which makes it unique. Its historical character allows for consumption even 2-3 years after bottling. Bottling usually takes place between the end of April and the beginning of May.



TASTING NOTES



Brilliant straw yellow with greenish hues.



Fragrant and floral on the nose.



CLASSIFICATION

D.O.C. Friuli Colli Orientali

WINE TYPE

White

ALC./VOL.

12,5%



GRAPE VARIETIES

Ribolla Gialla

FARMING SYSTEM

Integrated pest management

HARVEST

Manual



On the palate it shows a pleasant, fine acidity that sets it apart from other Friulian white wines, conferring refined freshness and elegance.