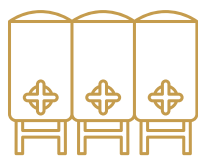


## Ribolla Gialla

-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.



Brilliant straw yellow with greenish hues.



### TASTING NOTES



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.