



USA \$ 20,87

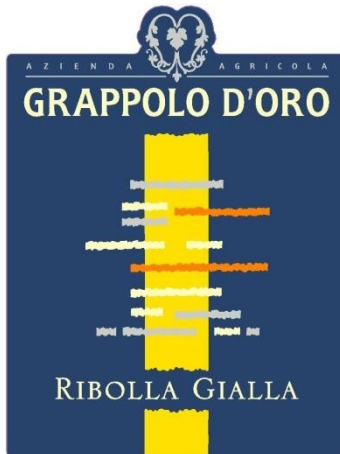
Ribolla Gialla

Serve at 10° - 12°

Wine with a straw yellow color with green nuances. The scent is elegant, of flowers and white fruits such as: pineapple, and nectarine. The taste is dry, light and fresh, with good persistence. It goes well with: cold appetizers, soups , creams, vegetable-based first courses, and fish.

GRAPPOLO D'ORO

RIBOLLA GIALLA



ANALYTICAL DATA

ALCOHOL (% VOL) 13,00

DRY SUGARS

VINTAGE 2019

<u>Grape variety:</u>	Ribolla Gialla 100%
<u>Appellation:</u>	Venezia Giulia
<u>Designation:</u>	IGT
<u>Soil type:</u>	marls and sandstones of Eocene origin
<u>Harvest time:</u>	end of September, beginning of October
<u>Harvesting method:</u>	manual

Vinification:

The grapes are gently destemmed and softly pressed. Fermentation takes place at controlled temperature in stainless steel containers.

Refinement:

Maturation and refinement continue in steel tanks leaving the wine on its noble lees for about 4 months depending on the vintage.

The bottled wine is aged in conditioned rooms for at least one month.

Sensory Notes:

Color: straw yellow with green nuances.

Bouquet: the scent is elegant of flowers and white fruits such as pineapple and nectarine.

Taste: dry, light and fresh taste, good persistence.

Food pairing: it goes well with cold appetizers, soups, vegetable-based first courses, creams and fish.

Serving Temperature:

10 - 12°C

Voor prijs / leveringscondities:

❖ Contact Mr. Pieter Dubbeld +31 (0) 10.307.2291 – peter@catcolne.com

Price free delivered USA \$ 20,87 per bottle

For orders and information in USA please contact

❖ Mr. Frank Spagnoletti (+1) 713.962.3293 - frank@catcolnetradingglobal.com
❖ Mr. Johnny Krohn (+1) 515.720.8533 - johnny@catcolnetradingglobal.com