**Appellation:** I.G.T. Venezia Giulia  
**Grapes:** 100% Ribolla Gialla  
**First Production:** 1981

**ANALYTICAL DATA**  
Alcool % vol: 14%  
Sugar: 2.2 g/l  
Total acidity: 5.4 g/l

**PRODUCTION NOTES**  
Soil: Hilly marly soils of Eocene origin  
Training system: Guyot bilateral  
Harvest time: Last decade of September  
Harvest method: Manual  
Yield per hectare: 75 q/he  
Fermentation: 10-12 days in steel tanks  
Fermentation temperature: 15 °C  
Ageing: In stainless steel tanks for 5 months  
Fining: Minimum 2 months in bottle

**TASTING NOTES**  
Colour: Straw yellow with a golden background  
Aroma: Fresh and nutty, its bouquets is characterized by  
aromas of field blooming flowers  
Palate: As on the nose, the palate is also flowery with a long and  
refreshing acidity

Serving temperature: 11° C  
Food pairings: Ideal as an aperitif, is also a perfect match with  
all shell fish and raw fish in general