

SCHIOPETTO

RIBOLLA GIALLA

VENEZIA GIULIA

INDICAZIONE GEOGRAFICA TIPICA

2020

A traditional Friuli wine which gives its best when cultivated in poor marl soil, always to be found growing from Collio Goriziano to Brda in Slovenia. In the zone of Capriva it originally took the name of Ribolla di Capriva. This is the last white grape to be harvested at the end of September, picked by hand and fermented at low temperatures to maintain the delicate aroma.

Appellation: I.G.T. Venezia Giulia

Grapes: 100% Ribolla Gialla

First Production: 1981

ANALYTICAL DATA

Alcohol % vol: 13,00%

Sugar: 1,60 g/l

Total acidity: 5,25 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*

TERRE FRIULANE S.R.L.

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