



# RIBOLLA GIALLA 2019

## Friuli Colli Orientali DOC

### Agronomic data:

Vintage:	2019
Grape variety:	Ribolla Gialla
Area:	1 Ha
Average age of the vines:	20 to 40 years
Altitude Rating:	175-300 m.s.l
Orientation:	south-south east
Soil:	marl and sandstone flysch of Eocene origin
Type treatments:	copper and sulphur
Working soil:	green manure
Harvest time:	September
n° of bottles:	7000 bottles/year

### Main analytical data bottling:

Alcohol:	12,5 %
Total acidity:	6 g/l
Free sulphur:	45 mg/l
Total sulphur:	60 mg/l



### Vinification and aging:

Harvest:	hand picking in September.
Vinification:	white vinification (without skins contact) in steel or cement. The grapes are pressed whole, without de-stemming.
Fermentation:	wild yeast, no malolactic fermentation. The fermentation lasts till complete reduction of the sugars (which at the end are below 2 gr/lt) into alcohol.
Aging:	Cement. At the end of this process, the wine stays on its own fermentation deposits (feccia fine) which are kept floating. The length of this maturation varies from 6 to 8 months depending on the vintage.
Bottling:	Spring or Autumn following the harvest.