

RIBOLLA GIALLA

IGT VENEZIA GIULIA



GRAPE VARIETY

Ribolla Gialla

THE TERRITORY

This Ribolla Gialla expresses the regional uniqueness. The great variety of climates and landscapes of these cultivation areas gives this wine its elegant and balanced characteristics while the taste and flavor evoke the typical traits of the vine.

TASTE

Instantly recognizable for its intense straw yellow colour, mineral and floral notes. A full-bodied wine, it is astoundingly fresh and sapid, with a delicate almond finish.

PAIRING

Ribolla Gialla can accompany savory dishes; try it with *Cjarsons*, a typical Friulian dish made from sweet and savory ingredients such as potatoes, beets, sultanas and smoked ricotta. Semolina, asparagus and walnut pasta ravioli is a fine vegan option.

13% vol

SERVING TEMPERATURE

8-10°C





Cases x 6 bottle, 75cl EAN bottle 8055205250141 EAN case 8055205250431 Pallet 80x120 - 80 cases



