



RIBOLLA GIALLA-D.O.C.

ITALIAN FINE WHITE WINE

The Ribolla Gialla is the one of the grapes that best describes the Friuli Venezia Giulia Region's terroir. It had been present with the Friuli's population since the 14th Century. It can be recognized in old paintings, read about it in old books, hear about it in old speeches, and seen in theaters. It is already a part of the story, and since the year 1770 it had been beside the Picolit wine representing this wonderful terroir around the world.

Adriano Gigante knows these grapes very well, and he started to grow them in 1997 on Rocca Bernarda Hill. Compared to other vineyards that belong to the Gigante family, these vines are quite young, but they already give their best. The hills surrounding Corno di Rossazzo are the only place that the Ribolla Gialla grapes grown. The medium textured marly soil of Rocca Bernarda hill is probably the best in the world.

The careful selection of the bunches in the vineyard guarantees that only the best bunches are used in the vinification process; resulting in a low yield per hectare. The Ribolla Gialla vinification has takes special care throughout the entirety of the process.





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Classification: D.O.C. Friuli Colli Orientali

Vineyard: Gigante

Production Area: Corno di Rosazzo – Friuli V.G. Region - Italy

Grapes: Ribolla Gialla

Yield: 56 Q/Ha

Vinification: The hand selected bunches undergo a soft destemming pressing of the bunches before fermentation. The fermentation process takes place in stainless steel tanks at a controlled temperature for twenty days. The maturation occurs over a further eight months in stainless steel tanks before being bottled – where it will spend an additional eight months aging.

Sugar: 0.3 g/L

Alcohol: 13% Vol

Dry Extract: 18.8 g/L

Colour: Straw Yellow.

Bouquet: Elegant, intense, complex, with hints of white flowers and ripe fruits.

Flavour: Complex, full bodied, enveloping, persistent.

Serving Suggestion: Best harmonised with appetizers or first courses of fish but can also make a good aperitif.

Serving Temperature: 10-12°C

Aging: 8 years.

Result: It is a balanced and complex wine that can be tasted as aperitif.