

RIBELLA



Grape variety:

Ribolla gialla + Chardonnay

Type:

White blend

Serving temperature:

8-10 C°

Alcohol content:

Vol 12%

Formats:

0,75 l

Lifestyle:

Bianco Globale

Pairings:

Sushi

Ideal for:

Feng-Shui Addicts

My Glocal Blend from Ribolla Gialla & Chardonnay grapes.

The synergy between these two grape varieties is remarkable. Ribolla Gialla and Chardonnay grapes are harvested separately at full ripeness. Vinification occurs in stainless steel tanks under controlled temperatures. Aging “sur lies” continues until the spring after harvest, with regular stirring of the fine lees. The wines are then blended, with the blend adjusted each year to maintain stylistic consistency. Ribolla Gialla, indigenous to Friuli, imparts freshness, minerality, and fine aromatic notes.

Chardonnay adds body to the blend, enhancing without overshadowing Ribolla Gialla’s character. The resulting wine is a dry white of moderate alcohol content and exceptional enjoyment. Its straw-yellow color occasionally has an orange tint from Ribolla Gialla. The delicate bouquet offers floral and white-fleshed fruit aromas. The palate is refreshed and satisfied by its sapidity and freshness, without any harshness.