

GRILLOIOLE

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RIBOLLA GIALLA

DOC FRIULI COLLI ORIENTALI

GRAPES: 100% Ribolla Gialla

YEARS OF PLANTING: 1996 - 2005

VINEYARD: grassy – not irrigated, cultivation systeme Guyot.

VINIFICATION: the meticulous manual selection of the grapes follows destemming, soft pressing and cold stabilization at a temperature of 4/5 ° C for a duration of 5 days. Aging takes place in steel for about 7 months on the fine lees with frequent pumping over.

TASTING NOTES:

Vinified in white to preserve freshness and aromas. Bright straw-yellow in color with faint greenish reflections. The nose is mainly floral aromas such as white rose, acacia and spring and fruity flowe



green apple and white peach. Discreetly full-bodied and balanced, easy and immediate.

PAIRING:

Excellent as an aperitif; served as a table wine is perfect pairing with shrimp and zucchini, risotto w seafood, spaghetti with seafood and fried fish.

LA STORIA

A native Friulian vine that has been known since 1300. The name derives from the Slovenian Rébi which in the Friulian dialect became Ribuele. At the beginning of the last century, during the Austro-Hungarian Empire, the sweet filtered Ribolla were very appreciated and quoted. Ribolla owes its name to the characteristic high content of malic acidity which, in the past, brought the wine to boil in the carboys. This ancient vine finds its best expression in the hills, where this vigorous vine, with early and late ripening, gives excellent results.

A peculiarity of Ribolla is that depending on the area of origin and the style chosen by the producer you get very different wines. Vinified in white (ie without maceration with the skins) we obtain Ribolla young, slim, fresh, delicate and pleasant. If the choice in the cellar is of a maceration with the skins we will have a more demanding wine with an unusual pattern. Finally due to its high acidity it is suitable for sparkling normally with the long Charmat method.

So if you order the Ribolla pay attention

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