

# BASTIANICH

RIBOLLA GIALLA D.O.C. FRIULI COLLI ORIENTALI



## VARIETY

100% Ribolla Gialla

## CHARACTERISTICS OF THE PRODUCTION ZONE

AREA: the hills of Premariacco and Cividale

ALTITUDE: 120-180 meters above sea-level

EXPOSITION: South, Southwest

SOIL TYPE: calcareous marl (ponca) with mixed rock and clay

VINE DENSITY: 400-6000 plants/hectare

VINE AGE: 15-30 years

## HARVEST INFORMATION

YIELD PER HECTARE: 80-90 quintals

DATES OF HARVEST: 1-10 September

HARVEST METHOD: by hand in small cassettes

**VINIFICATION:** The grapes are harvested by hand and then sorted again at the winery to select only the best fruit. The fruit is then de-stemmed and pressed lightly in a pneumatic press.

After 12-24 hours of settling, the must is decanted and inoculated with selected yeasts. Fermentation takes place in stainless-steel tanks at maximum 18°C / 64°F for 15-20 days, until dry. The wine is aged on the fine lees with periodic batonnage for 4 months, allowing the wine to develop natural anti-oxidants.

After clarification and filtering, the wine is bottled and then left to rest for 30 days before release.

## ANALYTICAL DATA

Alcohol: 12,5% vol.

Residual Sugar: 0 g/l

Acidity: 4.8 g/l

Ph: 3.2

## NOTE DI DEGUSTAZIONE

The star of an unexpected renaissance, Ribolla Gialla is finding international fame and appreciation lost over time. Its secret lies in its low alcohol content, its intriguing, fresh aromas, and (in the most exciting versions) in its incredible minerality. Its pale yellow color suggests its immediate drinkability, while the freshness and minerality from the nose are echoed with vivid clarity on the palate. Distinctly fresh fruit forms the basis for the entire structure of the wine, leading to a broad range of flavors and unexpected depth. The finish is long and pleasant and invites another sip... and another glass. You could call this the perfect wine to relax and recharge with on a warm summer day, and also as an aperitif par excellence because of its moderate alcohol content and its overall pleasantness. Its high acidity makes it suitable for many different dishes where palate cleansing is needed: excellent with typical Friulian *cjalsons* dressed with butter, risotto with seafood, with fried vegetables and fish, with lean meats, and fresh, soft cheeses. In short, an extremely versatile wine. Try it also with various 'sweet and sour' oriental dishes.