

Ribolla

2010



Wine description

Ribolla is a Slovene autochthonous variety, which is said to be giving best results in Goriška Brda region. It grows best on Brda marl soil (opoka) under the influence of the mild Mediterranean climate. In the past, it was a simple wine as the vine could be very loaded. Our Ribolla, from middle-aged vines, is light yellow, with gold accents; the bouquet is specifically soft (notes of lemon, green apple, citrus and grapefruit) and fruity. The harmony of acids, the full body and distinct minerality complete the taste to its excellence.

With food

We recommend trying it as an aperitif in spring and summer. It can be served with lettuce, vegetables, asparagus, white meat, sea food, rice. We especially recommend it with modern cuisine, and also with sushi.

Aging

Maturation in the bottle may develop up to ten years.

Grape type: ribolla

Region: Collio - Italy

Vineyards: Medana

Vineyards age: 52-57 years

Vineyards altitude: 200-250 metres above sea level

Vineyards exposure: north-west

Soil type: marl, slate and sandstone (opoka)

Harvest: hand-harvested, end of September

Vinification:

Maceration for 24 hours (18 °C), fermentation in inox barrel. Soft pressure with pneumatic wine press, static decantation of must. Fermentation in inox barrels at controlled temperature (not above 20°C).

Maturation: 8 months on the lees in stainless steel tanks

Maturation in bottle: at least a month

Alcohol: 12,5 % vol

Total acidity: 5,3 g/l

Bottle: 0,75 l

Bottling: 14.666 bottles in July 2011

Serving temperature: 10-12°C