

Polje

COLLIO DOC RIBOLLA

Ribolla gialla is a native grapevine of the Collio area that probably originates from the “Robola” grape from the Greek Island of Cephalonia, brought by Venetian merchants to the gentle hills of Friuli, where nowadays it stands as an unquestionably classy protagonist.



Colour *Straw yellow with opalescent glares.*

Nose *It emanates a floral aroma that reminds of acacia flowers and honey; it's characterized by hints of ripe yellow fruit, green apple and pear.*

Taste *Endowed with a graceful minerality, Ribolla comes forward dry and fragrant, versatile and nicely persistent.*

Method of production After the destemming, a soft pressing and a controlled temperature fermentation follow. It evolves in stainless steel tanks on its natural yeasts.

Alcohol 13%.

Harvest Harvested by hand on the last ten days of September.

Grape Ribolla.

Bottle size 0,75 l.

Food matching Excellent as aperitif, it's absolutely perfect with starters, fish and saucy sidedishes.

How to serve 8-10°C.

How to list on wine menus Collio DOC Ribolla, 2016, Polje.

