



ANGORIS  
1648



# Ribolla Gialla

DOC FRIULI COLLI ORIENTALI  
ANGORIS LINE



Ribolla Gialla 100%



Stabili della Rocca ~ Training method Guyot ~ Harvest time mid-September



13,0% Vol.



Ponca (eocene marl) ~ Exposure East-West ~ 90 sea/level ~ Production area 3 ha



Planted in 2001 ~ Vine density 4.000 vines/ha ~ Yield per hectare 80 quintali/ha ~ Production 34.000 bottles



After the cold maceration, the fermentation of the must takes place at a controlled temperature for 10 days. Then the wine is left to rest 8 months in stainless steel tanks and is then aged in the bottle for a month.



Pale straw yellow with greenish hues.

Fine and floral, peach, apricot, lemon, herbaceous aroma and minerals.

Soft, elegant, balanced, creamy, fruity and with strong acidity and minerality.



San Daniele Ham, raw fish, vegetarian dishes, soups, fish pasta dishes.

Serving temperature 10 - 12 °C



LUCA MARONI ~ 90 POINTS

GILBERT & GAILLARD ~ MEDAL 91 POINTS

VINIBUONI D'ITALIA ~ 4/4 STARS

BIBENDA ~ 4 GRAPPOLI