



ANGORIS
1648



Ribolla Gialla

DOC FRIULI

LINEA CLASSICA



Ribolla Gialla 100% - IGT Venezia Giulia



Villa Locatelli ~ Training method Cappuccina ~ Harvest time second half of September



12,50% Vol.



Composed of pebbles and stones, red clay rich in aluminium and iron oxides ~ Exposure North-South ~ 47 sea/level ~ Production area 1 ha



Planted in 2019 ~ Vine density 3.800 vines/ha ~ Yield per hectare 110 quintali/ha ~ Production 10.000 bottles



After a short cold maceration, the fermentation of the must takes place at a controlled temperature. Then the wine is left to rest 5 months in stainless steel tanks.



Straw yellow with slight green hues. Delicate and floral aromas of acacia and lemon, with hints of aromatic herbs. Well-balanced, tasty, strong acidity and minerality.



Ideal with San Daniele Ham, raw fish, shellfish, vegetarian dishes, soups. Serving temperature 10 - 12 °C