

# *RIBOLLA GIALLA MIKLUS*

## 2016

### Technical sheet

**Vine variety:** 100% Ribolla Gialla

**Production area:** San Floriano del C.

**Recognition:** Delle Venezie IGT

**Type:** Dry white

**Soil composition:** hilly, consisting of layers of clayey marl and sandstone, locally called "ponca"

**Altitude:** 250 meters above sea level

**Vineyard age:** 39 years

**Pruning system:** Guyot

**Harvest period:** September 2016

**Vineyards:** without use herbicides

**Vinification:** The grapes were selected and harvested manually in the end of September. The must was left on the skins with stalks for 30 days in conical oak vats without temperature control. In these days alcoholic fermentation started with indigenous yeasts and three times a day the skins were immersed in the must, punching down manually. After that it were soft pressed and the alcoholic fermentation continued and aged without temperature control in acacia barriques for 48 months, always on the lees.

**Various:** fermented with indigenous yeasts, without temperature controls, not clarified, unfiltered

**Visual appearance:** intense golden yellow, natural colour obtained of long maceration

**Tasting profile:** the wine has a continuous evolution, complex fruity and floral bouquet with intense notes of ripe fruit, tropical and citrus with pleasant spicy notes. On palate is tannic, mineral and very persistent.

**Food pairing:** ideal for fried fish dishes, shellfish, stocafisso, lobster, grilled white meats, risotto with truffles, polenta with gorgonzola cheese, cheeses with truffles, etc.

**Serving temperature:** 15-18° C

**Alcohol content:** 13 % vol.

**Aging potential:** over 30 years