

RIBOLLA GIALLA DRAGA

2023

Technical sheet

Vine variety: 100% Ribolla Gialla

Production area: San Floriano del Collio

Recognition: Controlled designation of Origin DOC COLLIO

Type: Dry white

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

Altitude: 220 meters above sea level

Vineyard age: 25 years

Pruning system: Guyot

Harvest period: September 2023

Vineyards: without use herbicides

Vinification: The grapes were harvested and selected manually, de-stemmed, the must was then left on the skins for 24 hours at a control temperature of 10°C in stainless tanks. After that it were soft pressed and the alcoholic fermentation started at controlled temperature between 16° and 18°C. Subsequently it fermented and aged on the lees for seven months in stainless steel vats.

Visual appearance: straw yellow colour

Tasting profile: floral and fruity bouquet with notes of white flowers, apple, peach and citrus. Characteristic mineral and citrus taste, fresh, lively, dry, pleasantly harmonious with typical high acidity

Food pairing: perfect with seafood appetizers, ideal with fresh fish dishes, oysters, white meats, risotto, soups, cheeses etc.

Serving temperature: 12° C

Alcohol content: 12,5 % vol.

Notes: any deposit is due of the natural stabilization process