



ALTÙRIS®

VIGNAIOLI IN TERRE DI CONFINE



RIBOLLA GIALLA

PRODUCTION ZONE

Plains and hills close to Cividale del Friuli (NE Italy)

VARIETAL

Ribolla Gialla

GROWING SYSTEM

Guyot and Friuli single inverted

HARVEST PERIOD

September

WINEMAKING

The whole grapes are gently pressed to obtain the must followed by a cold static decantation. Fermentation and aging take place "sur lies" in glass-lined cement tanks under controlled temperature.

ALCOHOL

12.50% vol. average

COLOUR

Bright and lively straw yellow with elegant greenish hues.

TASTING NOTES

An elegant and intense aroma with fruity notes of peach and acacia flowers. Fresh, all-embracing, tasty and persistent in the mouth.

SERVING TEMPERATURE

10-12 °C

SUGGESTED PAIRING

Excellent as an aperitif, nicely matches fish starters in general and particularly fine with crab or lobster, vegetable soups and risotto with herbs.

AZIENDA AGRICOLA ALTÙRIS S.S.A.