

POGGIOBELLO, RIBOLLA GIALLA



D.O.: Friuli Venezia

GRAPES:

RIBOLLA GIALLA 100%

THE WINE:

This faded straw-colored wine boasts soft, light green reflections. The nose perceives a pleasant bouquet and fruity sensations including hints of citrus and green apple. To the palate, it expresses a good level of intensity, while proving an extremely elegant wine, that's particularly interesting thanks to its mineral texture that finishes with the pleasant citrine sensation typical of this vine

WINEMAKING:

The de-stemmed grapes are softly squeezed. Alcoholic fermentation and partial malolactic fermentation occur in steel containers maintained at controlled temperatures. Once fermentation is completed, the wine is left to rest for at least 4 months before bottling.

WINETESTING:

A splendid and intriguing aperitif, this delicate wine is a perfect match for seafood starters, sea-bass baked in salt, risotto with asparagus and various mousses and soufflés.