



RIBOLLA GIALLA FIEGL 2019

Denomination	D.O.C. Collio Ribolla Gialla
Type of soil	Flysch and sandstone from the Ecocene epoch
Treatment method	Certified integrated disease treatment with controlled environmental impact
Training system	Guyot
Harvest period	September
Alcohol	12,5%
Aging	Stainless steel tanks, bottle
Service temperature	10-12°C
Tasting notes	A bright and intense straw-yellow color. White flowers, Golden Delicious apples, citrus fruits, and hay are the delicate notes you find in a glass of Ribolla Gialla. It is typically fresh in the mouth supported by a nice saltiness. Ideal as aperitif or paired with simple and delicate seafood dishes.