



RIBOLLA GIALLA DI OSLAVIA FIEGL 2017

Denomination	I.G.T. Venezia Giulia 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	End of September
Alcohol	12,5%
Aging	Oak tonneaux, bottle
Service temperature	14-16°C
Tasting notes	An intense yellow color with a tendency to a golden hue. At the nose emerges notes of hay and dried flowers as well as notes that recall of mimosa. The bouquet is integrated with hints of dry fruit, propolis, and brown sugar. The tannins are elegant and, furthermore, the minerality and saltiness are well integrated on the palate. Considering the complex bouquet and the discrete presence of tannins it is a wine that goes very well with Asian food, especially with sushi.