

Blason wines

RIBOLLA GIALLA

Indigenous grapes from the vine of the same name, characteristic of the Friuli-Venezia Giulia region. The yield per hectare is limited in order to obtain improved results.

Vinification:

Traditional method for 24 hours with the grape skins at room temperature.

Ageing:

Controlled reduction in stainless steel vessels until the following spring. Aged in bottles for 2 months.

Product characteristics:

This wine presents a pleasing complexity of fragrances ranging from that of the typical local apple to the chestnut flower. With an elegant richness and lasting full flavour in the mouth.

Alcohol:

12.% by vol

