RIBOLLA GIALLA 2015

WINE DESCRIPTION

Colour: straw yellow
Aroma: gentle citrus with apple aromas
Flavour: fresh, mineral wine with elegant aftertaste and pleasant acidity
Recommended food partner: perfect as an aperitif, with fish or different other appetizers
Best served at: 10°C

TYPE OF PRODUCTION

Vineyard: Polje, Birša
Soil: Opoka (marl and sandstone)
Canopy training: simple guyot, 4,000 vines per hectare
Yield: up to 6,000 kg/ha
Vinification: hand picked grapes are crushed under low pressure. The must is cooled to 10°C. After settling for 24-hours, clear must is racked into stainless steel tanks for fermentation into wine. Fermentation is quickly followed by decanting to preserve the fruitiness of the wine, causing no biological deacidification. Wine is bottled in the summer of the year after harvest.

WINE PARAMETERS

Vintage: 2015
Alcohol level: 12.5 %
Total acids: 5,5 g/l