

Tenuta RoncAlto

RIBOLLA GIALLA – Doc Collio



GENERAL DATA:

Vineyard: located at Ruttars in the municipality of Dolegna del Collio

Kind of ground: Marl and clay

Grape: Ribolla Gialla

Vines per hectare: 8000

Type of cultivation: Guyot

VINIFICATION AND REFINING:

The grapes are harvested entirely by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling. 100% of the fermentation takes place in steel at a controlled temperature of 16°C for eight months.

When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about eight months at a constant temperature.

At the end of this period, the wine is bottled.

There follows a further period of refining in the bottle before the wine is distributed.

ORGANOLEPTIC CHARACTERISTICS:

It is a straw-yellow color. Its bouquet is flowery and fruity.

On the palate it is dry, fresh, elegant and persuasive.

FURTHER INFORMATION:

Drink with: fish starters and non-spicy sausages, fish based first courses, cuttlefish risotto, unsalted and baked fish.

Longevity: 6–8 years.

Serve at: 12–13°C.

PRIZES AND AWARDS:

- 🍷🍷 DUE BICCHIERI “Gambero Rosso”:
Vintage 2006–2007–2009
- 🍷🍷🍷🍷 QUATTRO GRAPPOLI Guida “Duemilavini” A.I.S.:
vintage 1999–2001–2002–2003–2004
- CORONA D'ORO – “Vini buoni d'Italia”:
Vintage 2003

Azienda Agricola Tenuta RoncAlto • Dolegna del Collio (Gorizia)

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AZIENDE AGRICOLE

LIVON

Tenuta
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