

# Ribolla Gialla



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## In the vineyard

**grape variety** Ribolla Gialla  
**appellation** IGT Venezia Giulia  
**vineyard** clay and gravelly soil of alluvial origin  
**age of the vines** 6 years  
**training method** guyot

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## In the cellar

**vinification** cold maceration on the skins. Soft pressing followed by fermentation at controlled temperature. Maturation on the fine lees in stainless steel and concrete tanks with regular bâtonnage until bottling.  
**alcohol** 13% vol

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## In the glass

**tasting notes** bright straw yellow colour. A delicate bouquet with hints of acacia flowers and slightly spicy notes. In the mouth it is dry, fresh and vivid. Well balanced with a pleasant and persistent finish.  
**serving temperature** 10-12° C  
**pairing suggestion** a fine accompaniment to fried fish, delicate starters, soups and steamed seafood. Perfect also as an aperitif.

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## Sustainability

all Obiz wines are certified SQNPI, a proof of our sustainable approach and respect of the environment through all the production process.