

PALMADINA RIBOLLA GIALLA

Wine name: Ribolla Gialla
Friuli Bianco

Vintage: harvest 2005

Area of production: Friuli Venezia
Giulia

Soil composition: Sandstone marl

Production: 8000 Kg./Ha



Density system: 4200-5500 plants/Hectare (*Guyot*)

Bunch: The small-to-medium sized bunch is cylindrical, sufficiently compact, rarely winged. The grape is medium to large in size with a thick pruinose skin. Alabastrine colour with characteristical dotting.

Vinification: Traditional white vinification. After the grapes are harvested by hand, the vinification proceeds with a gentle pressing and cold washing of the must. Fermentation at a controlled temperature of about 18° C in steel cisterns.

Wine: The wine is straw-yellow with golden shades. It has a medium alcoholic content. Typical, dry, refreshing taste with slight lemon-like overtones. When young the aroma suggests haystraw. With ageing it gains some pleasant acacia-flowers hints.

Alcohol: 12,45% vol.
Acidity: 6,00 g/l
Residual sugar: 2,84 g/l