

RIBOLLA GIALLA

This ancient native vine, recognised since 1300 as one of the best Friulian wines, particularly when produced in Rosazzo, has always been representative for the company's white wines. The Perusini Ribolla is actually the result of a lengthy clonal selection process, which has brought out the best of this wine.

Vineyard:

Classification:	DOC FCO
Terroir:	Eocenic Loam (ponca)
Exposure:	S/E
Grape:	100% ribolla gialla
Pruning Technique:	guyot
Production per hectar:	7.5 tonnes

Vinification:

The grapes were harvested by hand and gently pressed in pneumatic press and cooled during the process with dry ice. The vinification took place in modern stainless steel tanks with the temperature of the fermentation controlled below 20° C. For the following 6 months the wine was left in contact with the fine lees. The wine has not gone through malolactic fermentation.

Analysis:

Total alcohol:	12,45 %
Residual sugar:	1,0 g/l
Total acidity:	5,24 g/l
Total dry extract:	19,2 g/l
Total sulphites:	50 mg/l

Tasting notes:**Colour:**

A brilliant pale lemon yellow.

Nose:

A markedly savoury scent of steely minerality complemented by an elegant floral perfume of white blossom and pear.

Palate:

Unusually complex for Ribolla it is elegant and cleansing fresh notes; long finish of saline mineral notes.