

Ribolla Gialla

VENEZIA GIULIA IGT

Ribolla Gialla is the white wine par excellence from Friuli, the quintessence of white-wine terroir. Tenuta Sant'Anna's interpretation expresses the freshness and the salty note typical of our terroir and our wines. The result is a wine that is suited to any occasion, from an aperitif to all courses.

GRAPES	Ribolla Gialla
GRAPE YIELD	Approximately 9.000-10.000 kg/ha
AREA	First eastern Friuli hill
ALTITUDE	Between 150 and 250 m asl
CULTIVATION METHOD	Guyot
PLANTS DENSITY	5.200 plants per hectare
AGEING	On the yeasts, 3 months
VINTAGE	2020
ANALYSIS DATA	Alcohol 12% vol Total acidity 5,6 g/l
AGING POTENTIAL	2/3 years

Production area

"Ponca" is the name given to the type element in the soil on the eastern hills of Friuli. It is a sediment formed entirely of clay marl alternated with layers of sandstone. "Ponca" is characterised by low fertility and a good capacity for water retention, lending grapes unique body, colour, tannins and minerality.

Winemaking

The destemmed grapes are subjected to gentle squeezing. Alcohol fermentation takes place in stainless steel tanks kept at controlled temperature. Once fermentation is complete, the wine rests on the yeasts for at least 3 months before bottling.

Taste

COLOUR: Delicate straw yellow colour with light hints of green.

BOUQUET: Pleasant, with hints of fruit dominated by citrus notes.

PALATE: Good intensity while remaining an extremely light wine. It leaves a citrus aftertaste that is typical of the grape.

Pairing

Perfect as an aperitif or a delicate companion to seafood hors d'oeuvres, salt-baked seabass, asparagus risotto and various mousses and soufflés.

