



## Classic Whites

VALERIO MARINIG PREPOTTO

### RIBOLLA GIALLA

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**GRAPE VARIETY** Ribolla Gialla

**D.O.C.** Friuli Colli Orientali

**VINEYARD DENSITY** 5000 vines /ha

**ALTITUDE** 100 m.a.s.l.

**CULTIVATION METHOD** Guyot

**TYPE OF SOIL** Permanent grassing

**HARVEST** By hand

**VINIFICATION** De-stemming crushing, maceration in contact with the peel for 12 hours at 12° C, soft pressing, static decantation, controlled fermentation in steel with selected yeasts for about 20 days

**AGING** In steel tanks for 7 months in contact with noble lees and periodic *bâtonnages*

**ALCOHOL** 13%-13,5% by vol. depending on the vintage

**SERVING TEMPERATURE** 8 °C

**CHARACTERISTICS AND PAIRINGS** Straw yellow in colour, Ribolla Gialla is a typical Friulian wine that expresses itself as delicate and pleasant to the nose and makes you feel the floral aroma in the mouth. Excellent aperitif, it goes well with light appetisers, fried fish, and fresh cheeses

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**CATEGORY** CLASSIC WHITES

**TYPE** DRY WHITE

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