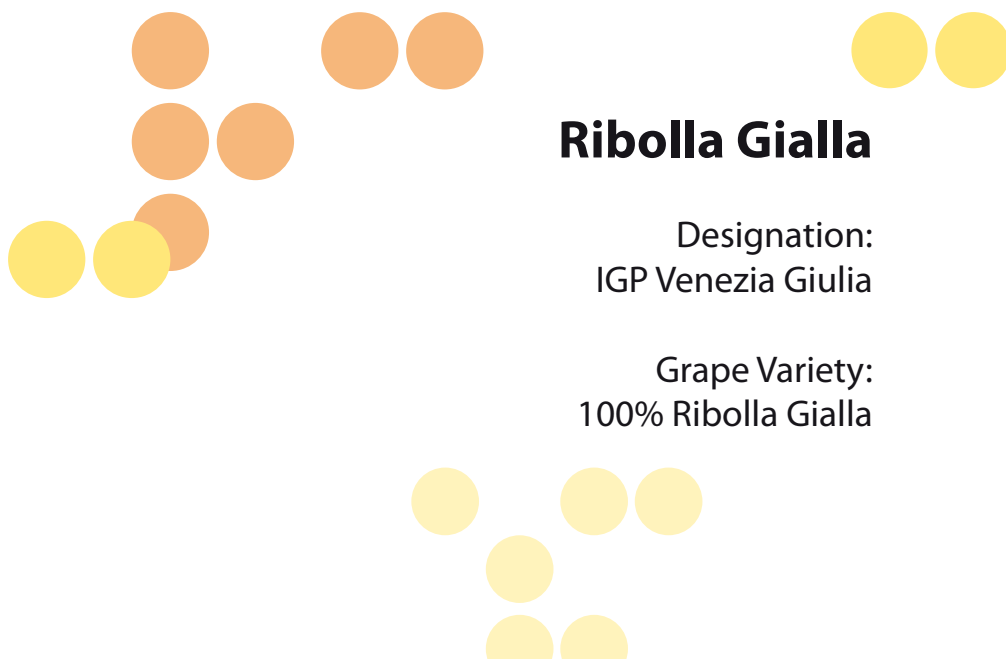


PRIMOSIC



Ribolla Gialla

Designation:
IGP Venezia Giulia

Grape Variety:
100% Ribolla Gialla



VINEYARD

Production Area	Villanova di Farra, Oslavia, San Floriano del Collio
Terrain	Marl, sandstone, poor organic substances
Production	8000 kg/ha
Plantation Density	4200-6000 plants/hectare (Guyot + Cappuccina)

VINIFICATION

Production Technique	Traditional white vinification, with manual grape harvest, soft pressing with pneumatic press, and brief cold maceration on the skins, static decantation of the must, temperature controlled (18°C) fermentation in stainless steel vats, with indigenous yeasts. No malolactic fermentation.
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WINE

Organoleptic Description	Straw-yellow in colour with golden highlights; medium strength alcohol. Characteristic flavour, dry, slight citrus, pleasant acidity, and gently mineral. Young Ribolla Gialla is reminiscent of freshly cut hay, Golden Delicious apples, and developing to acacia flowers.
Alcohol	12,50% vol.
Acidity	5,50-6,30 g/l
Sugar content	1,50-2,00 g/l



PRIMOSIC s.r.l.

Località Madonnina d'Oslavia 3, 34170 - Oslavia - Gorizia, Italia | T +39 0481 53 51 53 | F +39 0481 53 67 05 | E info@primosic.com