



la
delizia
VITICOLTORI FRIULANI

VENEZIA GIULIA
I.G.T.
RIBOLLA GIALLA



GRAPE VARIETY:
100% Ribolla Gialla

SOIL:
stony, typical of the Friuli region

TRAINING SYSTEM:
Guyot

PRODUCTION AREA:
obtained from the finest grapes of our vineyards in the Friuli DOC area, located in the heart of Friuli Venezia Giulia, a land that yields high quality wines.

WINEMAKING:
the grapes are destemmed, separating grapes from stalks, crushed and pressed with soft pressing. For a better limpidity, the must is decanted and then filtered. The must is fermented in steel tanks at a controlled temperature to encourage the development and preservation of the natural aromas and scents of the grapes. The wine is then aged, stabilized and finally bottled.

COLOUR:
straw yellow with greenish reflections.

BOUQUET:
elegant with delicate floral and fruity aromas that remind of white peach and green apple.

TASTE:
on the palate the taste is crisp, dry with citrus notes and a balanced minerality.

FOOD PAIRINGS:
it is the perfect wine to pair with appetizers, fried fish, soups, fish dishes. Excellent also as an aperitif.

SERVING TEMPERATURE:
10° - 12° C.

ANALYTICAL DATA:

- alcohol: 12% vol
- residual sugar: 3.00-5.50 g/l
- total acidity: 4.90-6.30 g/l

COMMERCIAL DATA:

- bottle size: 0,75 l
- bottles per case: 6 bottles
- pallet: 100 cases per pallet (5 layers per 20 cases)

THE BUTTERFLY:
symbol of healthiness, beauty and lightness, environmental bio-indicator par excellence. It flies light and delicate in the nature and among vineyards, it symbolically represents the sustainability of the whole production chain and guarantees the quality of the product to the consumer, confirming a careful and qualified production process, which respects both man and environment.