

SASS TER

R I B O L L A G I A L L A

VENEZIA GIULIA I.G.T.



GRAPE VARIETY: 100% Ribolla Gialla

SOIL: a pebbly composition near the Tagliamento river, more structured and rich clay in the innermost areas of the Friuli plain.

VINE TRAINING SYSTEM: double arched cane and sylvoz.

PRODUCTION AREA: obtained from the best grapes from our vineyards which extend in the D.O.C. area of Friuli, located in the heart of Friuli Venezia Giulia, a land with a generous soul and dedicated to quality wine production.

WINEMAKING: our **SASS TER** wines are the result of the careful selection of grapes and skillful winemaking carried out by fully respecting the distinctive and aromatic characteristics of the grapes.

The harvested grapes are selected, de-stemmed, whereby the berries are separated from the stalks, and softly pressed.

For greater clarity, the grape-must is left to decant naturally.

We proceed with the fermentation of the must in steel tanks at a controlled temperature to enhance the development and preservation of the natural aromas and scents of the grapes.

The wine is then refined, filtered, stabilized, and finally bottled.

COLOR: bright yellow straw.

BOUQUET: captures the sense of smell with notes of white flowers and candied fruit, apricot, and delicious custard (pastry custard).

FLAVOR: it is refined, savory and balanced.

PAIRINGS: it is the perfect white wine for appetizers, cold cuts (ie sausages, salumi), soups, fish, and white meats. Also excellent as an aperitif.

SERVING TEMPERATURE: 6° - 8° C.

COMMERCIAL DATA:

Bottle: available formats: 0,75l

Cartons: 6 bottles

Packing: 100 cartons per pallet
(5 layers x 20 cartons)

ANALYTICAL DATA:

Total alcohol: 13% vol

Residual sugar: 3,80 g/l

Total acidity: 6,10 g/l