

RIBOLLA GIALLA

IGT VENEZIA GIULIA

Variety: Ribolla Gialla 100%

Soil type: Ponca - Opoka
Sandstone/Marl

Vineyards altitude: 140/180 m a.s.l.

Vineyards exposure: south

Resa per ettaro: 40 q/Ha

From the vineyards: Monte Calvario
since 1994, 2002, 2004

Vinification:

The maceration begin in big barrels of oak for 60 to 90 days. Finished the fermentation it gets aged in 20 or 30 hl barrels for 3 years and rest for 1 year in the bottles.

The presence of sedements is essential to keep the wine alive and to conserve it.

We recommend to serve the wine with service temperature at 15°C (59°F).



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