



GRADIS'CIUTTA



FRIULI

Ribolla Gialla Collio DOC

Producer: Gradis'Ciutta

Grapes: 100% Ribolla Gialla

Area of Production: Ponca

Vinification: Traditionally the grapes undergo criomaceration for 24 hours, then they are pressed and fermented at controlled temperatures. The wine stay on its yeasts until it is bottled.

Tasting Notes: Clear straw yellow. An unmistakable and pleasing bouquet, with textbook varietal perfumes of citrus fruit, alluring apples and a note of creme. The palate offers a fragrant beginning, with a succession of corresponding flavors that in the finish leave room for an elegant reminiscence of apple.

Food Pairing: It can be appealing with grilled fish, but also cream soups, for example with asparagus and mushrooms. It is excellent paired with white meats and simple country dishes.



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