



**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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