

PERMANI



RIBOLLA GIALLA

IGT VENEZIA GIULIA

The happy hour white

Grape variety: 100% Ribolla Gialla

Food matches:

ideal as aperitive, goes well also with first courses with fish and vegetarian dishes.



Serving temperature: 10-12°C

Tasting notes:

on the nose, delicate notes of white rose emerge, giving way to hints of rennet apple, pear, and a touch of citrus. On the palate, it is immediately appealing and fresh, with subtle mineral nuances.

Vineyards:

located in Friuli Venezia Giulia in the Isonzo area characterized by alluvial soils with the presence of pebbles.

Harvest period:

second half of September.

Vinification and ageing:

the grapes are harvested and gently pressed. After a short maceration, the must is allowed to rest and ferment slowly at a controlled temperature. Once fermentation is complete, the wine ages on the lees in stainless-steel tanks for approximately five months.

Wine ageing potential: 2 years.



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