



PERMANI FRIULI SELECTION

RIBOLLA GIALLA

IGT VENEZIA GIULIA

The happy hour white

Grape variety:
100% Ribolla Gialla

Vineyards:
located in Romans d'Isonzo. The soils are mainly calcareous with clay and presence of pebbles.

Harvest period:
second half of September

Vinification and ageing:
the grapes are carefully destemmed, left to macerate for a short period and then softly crushed. The resulting must is left to decant. It is clarified and after that it ferments in steel tanks at controlled temperature. After fermentation, the wine settles on the lees in stainless steel tanks for 5 months.

Tasting notes:
Light straw yellow colour with green nuances. The nose is characterized by floral scents of white rose that develop fruity notes of pippin apple and pear together with citrus sensations. Palate is immediate, characterized by freshness and mineral notes with a good balance.

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

Serving temperature: 10-12°C

Wine ageing potential: 2 years



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