



EVERY BOTTLE



TELLS A STORY

## ANGORIS RIBOLLA GIALLA



### TECHNICAL INFORMATION

<b>Country</b>	Italy
<b>Region</b>	Friuli
<b>Sub-Region</b>	Colli Orientali
<b>Producer</b>	Tenuta di Angoris
<b>Vintage</b>	2017
<b>Composition</b>	100% RIBOLLA GIALLA
<b>Alcohol</b>	13%
<b>Certifications</b>	Sustainable, Vegan

### TASTING NOTES

The nose is subdued and refreshing: slightly smoky with cedar, green apple, and lime notes. The palate has fleshy, tingly acidity and minerality; it's elegant, with melon and golden delicious apple notes.

### PAIRING SUGGESTIONS

The Angoris Ribolla Gialla has pale straw yellow color with greenish hues. When serving, match its acidity - sharp sauces with lemon, cold appetizers, grilled fish, seafood pastas, etc.

### VINEYARD

- **Vineyard Location:** Stabili della Rocca, COF DOC
- **Size:** 4 ha
- **Altitude:** 90 sea/level
- **Exposure:** E-O
- **Soil:** Ponca (Eocene marl)

### VITICULTURE

- **Training Method:** Guyot
- **Average Vine Age:** 16 years
- **Vine Density:** 4.000 vines/ha
- **Yield:** 80 quintals/ha



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## VINIFICATION

- **Harvest:** Late September
  - **Maceration:** 4 hours cold soak
  - **Fermentation:** 10 days in stainless steel; no malolactic
  - **Aging:** 8 months lees contact
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