

RIBOLLA GIALLA

EUFEM

D.O.C. FRIULI COLLI ORIENTALI

12.5 / 13% Vol.



GRAPES

Ribolla Gialla – *autochthonous*

Cultivated using the double upside-down and Guyot training system, with a planting density of 3,000 vines per hectare.

PRODUCTION AREA

At the La Viarte estate in the Colli Orientali del Friuli, in the municipality of Prepotto, on 24 hectares of unique hillside vineyards at approximately 150/200 meters above sea level, with an eastern and southeastern exposure, the soils of Eocene origin locally known as “Ponca” consist of layers of marl and sandstone.

WINEMAKING

The harvest is carried out by hand, followed by a soft pressing of the grapes with vinification in stainless steel tanks at controlled temperature. It rests for 6 months on the fine lees in stainless steel tanks, followed by further refinement in the bottle for at least 3 months before being commercialized.

ORGANOLEPTIC CHARACTERISTICS

Intense and crystalline straw yellow, delicately scented with white flowers and fresh almond, on the palate it is fresh, lively, dynamic, and medium-bodied.

SERVING TEMPERATURE

Serve at 8-10°C in a wide glass.

HOW TO LIST ON THE WINE LIST

Eufem [year] – Ribolla Gialla
D.O.C. Friuli Colli Orientali – La Viarte

PAIRING

