



antonutti
Vini dal 1921



Ribolla Gialla

I.G.T. Delle Venezie



GRAPE VARIETY

100% Ribolla Gialla



SOIL

Alluvial plain, Eastern Friuli region



GRAPE GROWING

Guyot and sylvoz training system with a vine density of 3,500 vines/ha and a yield of 80/90 q of grapes/ha



VINIFICATION

Soft pressing of grapes.
Fermentation with selected yeasts.
Maturation in stainless steel tanks. Bottle ageing



ALCOHOL - TOTAL ACIDITY

12.5% vol. / 5.60 g/L



TASTING NOTES

Straw yellow color with light jade hues.
Flowery notes and fruity feelings on the nose, among which apple stands out. Pleasant acidity and lovely freshness



SERVING TEMPERATURE

10° – 12° C



AGEING POTENTIAL

3/4 years or more if stored in ideal conditions



BOTTLE SIZES

0.75 – 0.375 L

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