



TORRE ROSAZZA

# Ribolla Gialla

FRIULI COLLI ORIENTALI  
DOC

**One of the autochthonous Friulian vines of which we have the most ancient testimonies. It finds wide diffusion on the Colli di Rosazzo due to the high quality of the wines, either still and sparkling. With a fine and delicate aroma and a good natural acidity, it strikes as fresh and slender.**

GRAPES	Ribolla Gialla
GRAPE YIELD	80 quintals/ hectares
AREA	Friuli Colli Orientali Manzano Hills
ALTITUDE	Terracing height: 130 - 170 meters a.s.l.
GRAPE TRAINING	Guyot
PLANTING DENSITY	4.500 trees / hectare
AGING	4 months in steel
VINTAGE	2024
FIRST VINTAGE	1984
ANALYSIS DATA	Alcohol 13 % Total Acidity 5,6 g/l
AGING POTENTIAL	2/3 years

## Production Area

“Ponca” is the typical element of our soil: a sedimentary formation integrally made of clayey marl alternating with layers of sandstone. The “Ponca” shows low fertility and good capacity to hold water, gives unique features to the grapes and the wine such as full-bodied taste and color, tannins, and minerality. The location of the vineyards on terracings, the Ronchi (top of the hills), and the perfect exposure allow the full ripening of the grapes. Ventilation is good thanks to the “Bora” and the winds coming from the Adriatic Sea. The remarkable temperature ranges between day and night makes the grapes more flavoured and sugary.

## Winemaking

The de-stemmed grapes are subjected to cold maceration with a modern system of saturation of the atmosphere in order to avoid oxidation. Soft pressing follows. Alcoholic fermentation in steel containers kept at a controlled temperature. After fermentation, the wine rests on the yeasts for at least 4 months before being bottled.

## Taste and pairing

**COLOUR:** The color is straw yellow of medium intensity.  
**BOUQUET:** It has clear and floral aromas in which melon and a light citrus note of blood orange stands out.  
**PALATE:** At taste it is slender, very fresh and tasty, with the characteristic orange note perceived on the nose. Excellent as an aperitif, served with finger food and appetizers. Ideal with delicate first courses, such as trofie with pesto or risotto with herbs.  
Recommended serving temperature: 10-12° C.

