

COLLIANO Ribola Gialla, sl. Rebula

Grapes: 100% Rebula (Ribolla Gialla)

Color: deep yellow with golden hues.

Aroma: lemon, peach, cedar, grapefruit, pleasantly rounded off by a

gentle aroma of vanilla.

Taste: full mouth feel, fresh and balanced with a smooth finish of vanilla

and acacia.

Food pairing: best served with delicate fish dishes, shellfish, light summer salads, and herb encrusted pork tenderloin. A year-round wine for all

occasions.

Aging potential: up to 8 years. **Serving temperature**: 53 °F

Fermentation:

100% in big oak barrels.

Aging:

100% in big oak barrels, sur lie for 6 months.

Parameters:

Alcohol by volume: 13.5%

Acids: 5.2 g/l

pH: 3.5

Residual sugar: 2.0 g/l

Estate Bottled
Hand - Harvested, Vegan Friendly, Sustainably Produced









RIBOLLA GIALLA

Colliano

RIBOLLA GIALLA

GORIŠKA BRDA · LIMITED RELEASE

This wonderful Ribolla Gialla, handcrafted by Winemaker Darinko Ribolica for limited release, has clean fruit and mineral like flavors with a pleasant fresh fruit acidity. The result is a balanced and enjoyable wine for your palate. It pars well with roasted white meats, cream based pastas, and highly spiced dinners.

COLLIO BORDER REGION • 2015

Imported by LAUREATE IMPORTS COMPANY, Inc., Kennesaw, GÅ 30144. Bottled by Vinska Klet "Conška Brda" z.o.o., Slovenia. Packed for Slovin International d.o.o., Slovenia. www.laureateimports.com

Alc. 13% by vol • 750 ml



CONTAINS

PRODUCT

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.