

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

