



STOCCO

SINCE ✕ 1910



BOTIS RIBOLLA GIALLA

[IGT Venezia Giulia]

Organoleptic notes and food pairing

This wine is made from the best, carefully selected Ribolla Gialla grapes. The late-ripening grapes are harvested at around the end of September. Vibrant straw yellow in colour, this wine presents aromas with elegant floral and spicy notes that recall acacia blossoms and wild flowers. The mouthfeel is that of very good sapidity and body, the palate is well developed with a balanced, dry finish.

Terrain type:

generally flat with clayey-sand soil

Cultivation system:

Modified Guyot

Density:

4,500 plants per hectare

Harvest method:

manual

Bottle type:

0,75 l; 1,5 l

Vinification:

cold maceration, light pressing, static decanting, fermentation and ageing in large oak cask for 10 months. Bottle ageing for 3 months prior to release.