



STOCCO

SINCE ✕ 1910



RIBOLLA GIALLA ALBE

[IGT Venezia Giulia]

Organoleptic notes

It is one of white friuli grape varieties with late season ripening, around the end of September. The wine is straw yellow in colour with fruity and floral notes which recall acacia blossoms and wild flowers. On the palate, it is tasty, and finishes softly dry.

Terrain type:

flat land with clayey soil

Cultivation system:

modified Guyot

Density:

4500 vines per hectare

Harvest method:

manual

Bottle type: 0,75 l

Vinification:

short cold soak, soft pressing, static decanting, first fermentation at 16 degree centigrades and ageing on the lees for 6 months.