



SINCE 1910

stocco  
CC  
C

RIBOLLA



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.

**Denomination:** IGT Venezia Giulia

**Soil:** flat land with clayey soil

**Training system:** modified Guyot

**Density:** 4500 vines per hectare

**Harvest:** manuale

**Bottle capacity:** 0,75 cl.

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