



Linea Cru DOC COLLIO

RONCALTO Ribolla Gialla



- **GENERAL DATA:**
VINEYARD: located at Ruttars in the municipality of Dolegna del Collio.
KIND OF GROUND: Marl and clay.
GRAPE: Ribolla Gialla.
VINES PER HECTARE: 8000.
TYPE OF CULTIVATION: Guyot.
- **VINIFICATION AND REFINING:**
The grapes are harvested entirely by hand using boxes, steeped in a cold horizontal press for eight hours and the must is cleaned through settling. 100% of the fermentation takes place in steel at a controlled temperature of 16°C for eight months. When the fermentation is over, the product thus obtained is not poured off and therefore remains in the same containers to mature for about eight months at a constant temperature. At the end of this period, the wine is bottled. There follows a further period of refining in the bottle before the wine is distributed.
- **ORGANOLEPTIC CHARACTERISTICS:**
It is a straw-yellow color. Its bouquet is flowery and fruity. On the palate it is dry, fresh, elegant and persuasive.
- **FURTHER INFORMATION:**
DRINK WITH: fish starters and non-spicy sausages, fish based first courses, cuttlefish risotto, unsalted and baked fish.
LONGEVITY: 6 - 8 years.
SERVE AT: 12 - 13°C.
- **PRIZES AND AWARDS:**
 - 🍷 DUE BICCHIERI "Gambero Rosso":
Vintage 2006-2007-2009
 - 🍷 QUATTRO GRAPPOLI Guida "Duemilavini" A.I.S.:
Vintage 1999-2001-2002-2003-2004
 - CORONA D'ORO - "Vini buoni d'Italia":
Vintage 2003