



Ribolla Gialla “A Tessa”
Venezia Giulia
Indicazione Geografica Protetta

Grape Variety: 100% Ribolla Gialla

Vineyard Location: South-facing vineyard on the hills of Gramogliano, in the municipality of Corno di Rosazzo (Udine), along the Slovenian border

Vineyard Characteristics: Vines with an average age of approximately 20 years

Soil: Ponca soils, composed of Eocene-origin marl (Cormons flysch), contributing tension, aromatic finesse, and a pronounced mineral identity

Tasting Notes: The aromatic profile is exceptionally fine and delicate, with elegant floral nuances and clear notes of lemon zest. On the palate, the wine is taut and vertical, defined by a persistent acidity reminiscent of ripe lemon, supported by a distinct mineral backbone. The finish is very dry, saline, and savory, with a long, precise, and clean expression.

Harvest: Early October

Production: Approximately 30,000 bottles per year

Alcohol: 12.5% vol.

Residual Sugar: < 2 g/L

Vinification: Fermentation and aging carried out in concrete tanks, with 6–8 months of contact on fine lees. The wine is then bottled to preserve varietal integrity, aromatic precision, and overall balance.

Food Pairing: Raw fish and shellfish, carpaccio of white fish, seafood-based pasta dishes, spring vegetables, and vegetable-driven cuisine. Excellent with fresh cheeses, delicate white meats, and traditional Friulian preparations based on fish and lightly aged cured ham.