



Ribolla Gialla “A Tessa”
Venezia Giulia
Indicazione Geografica Protetta

Grape variety: 100% Ribolla Gialla.

Tasting note: Aromatically subtle, with nose of lemon zest, palate marked by a refreshing citric acidity combined with a salty, very dry mineral finish.

Vineyard site: Gramogliano Hills, Corno di Rosazzo, Province of Udine, along the Slovenian Border.

Characteristics of vineyard: Planted with 10 years old vines

Soil: Marl and sandstone *flysch* of Eocene origin

Harvest: Early October

Production: 20,000 bottles/year

Alcohol: 12.5%

Residual sugars: <2 gr/l

Vinification: The hand-picked whole grapes (i.e. with no prior de-stemming) are pressed very gently (max 1.2 bar) in order to extract only the first and cleanest part of the must (*mosto fiore*), which is immediately pumped in a stainless steel vat where the most solid and heavy parts decant overnight. In the morning the upper part of the must is separated from the bottom (*feccia grossa - hard lees*) and racked in to another stainless steel tank, where the natural, grapes' own yeasts start the fermentation of the sugars. This fermentation (called *alcoholic*) lasts till complete reduction of the sugars (which at the end are below 2 gr/l) into alcohol. At the end of this process, the wine stays on its own fermentation deposits (*feccia fine - lees*), which are kept floating in order to avoid reductive (*asphyxia*) effects and to gain the stabilization and anti-oxidative benefits that these natural components bring. This is called *maturation on lees*. The length of this maturation varies from wine to wine; this Ribolla Gialla matures 6 months on its own lees, always remaining in stainless steel vats (no oak). After this time, the wine is bottled with a light filtration, meant only to eliminate the cloudiness brought by the floating lees. 30 mg of SO₂ are added per liter, which with the natural amount produced by the alcoholic fermentation adds up to a 50 mg/l total, where the maximum amount allowed by EU Organic Regulations is 150 mg/l.