ONE SHOT PROJECT 2022 | Ribolla Gialla – IGT VENEZIA GIULIA

This wine is a “stand alone” project and it will never be reproduced.

In fact, the wines of **ONE SHOT project** come from our will to always create something new, something different, showing our best ideas and the best side projects that we are able to come up with every new harvest.
All of it without having to worry about numbers or markets, just having fun in the process, knowing that every year we are creating something unique.
Even the labels will always be different, in fact, following the same line of thought, we decided to rely on a different artist for every yearly collection.

This year we decided to experiment with our **MALVASIA.**

A golden yellow wine with bright, subtle amber reflections. On the nose, it opens with elegant notes of ripe fruit (yellow peach, dried apricot), hints of acacia honey and delicate floral tones, well integrated with tertiary aromas from the oak: vanilla, fine toasting and gentle sweet spices. On the palate, it is structured and enveloping, with a pleasant roundness balanced by the lively freshness typical of Istrian Malvasia. The finish is long and persistent, recalling dried fruit and a touch of minerality that enhances its elegance.

FOOD PAIRING:

- Crostini with liver or fish pâté
- White fish or smoked salmon tartare
- Fresh or lightly aged cheeses, such as robiola or goat cheese
- Creamy seafood or saffron risotto
- Gnocchi with herb-infused butter
- Oven-baked or grilled fish (sea bream, sea bass, trout)
- Shellfish or mollusks prepared simply
- Semi-aged cheeses such as Asiago or Taleggio

BOTTLES PRODUCED: 2.222

GRAPE VARIETY: 100% Malvasia

ALCHOOL: 13,5%

GROWING AREA: FRIULI VENEZIA GIULIA
The northern Friuli-Venezia Giulia area of Italy benefits from its location among the foothills of the Alps, which utilizes the cool winds that come off the Adriatic to moderate the climate.

TRINING SYSTEM: Guyot laterale

BEST TIME TO DRINK: 5 – 10 years

SERVING TEMPERATURE: 12°

Thank you for the trust you placed in us, we hope that you’ll have a lot of fun experimenting with us. We can’t wait to hear your feedback on this wine, on the next one and on the project itself !!

Ciao by Vitto & Max

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