

di Lenardo
DAL 1878

COMEMIVUOI
RIBOLLA GIALLA

COMEMIVUOI | Ribolla Gialla – IGT VENEZIA GIULIA

The whole berries are pressed gently in a soft press. After a first racking, the must is transferred to temperature-controlled fermentation still vats. The wine stayed on his fine lees all the time before bottling.

Clear light gold. Light notes of Chamomile and Honey on the nose and palate; juicy and fresh, clean fruit over a hint of stony minerality, wrapped up with a high note of fresh-fruit acidity and a distinct scent of lemon. Corked with composite DIAM cork.

FOOD PAIRING:

Fish. Classical pair for seafood and delicate fish dishes.

It makes a very pleasant aperitif.

Excellent with raw fish like tartare, sushi, carpaccio, shellfish and spaghetti with clams. Light pasta dishes, since this wine is fairly acidic itself, it is recommended to avoid pairing it with foods that have high acid contents, like citrus fruits or tomato-based recipes. Perfect for pairing with a medley of fresh herbs and veggie options.

BOTTLES PRODUCED: 25.000

FIRST VINTAGE: 2011

GRAPE VARIETY: 100% Ribolla Gialla

ALCHHOOL: 13%

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

VINIFICATION:

The whole berries are pressed gently in a soft press. After the racking, the must is transferred to temperature-controlled fermentation still vats. Fermentation takes place in stainless steel tanks at a temperature of around 15°C. Maturation on the fine lees in the same fermentation containers continues for 3 months with frequent bâtonnage.

After bottling the wine is left to rest in the cellar for another 2 months.

BEST TIME TO DRINK: Our suggestion is to drink it now or in the next 5 years to better preserve its freshness.

SERVING TEMPERATURE: 12°



Di Lenardo Vineyards
Piazza Battisti 1 | Ontagnano 33050 - UD - Italia
office: +39 0432 928633 | fax: +39 0432 923375
info@dilenardo.it | www.dilenardo.it