



## 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 experimented with our grapes of RIBOLLA GIALLA, macerated for 3 days and fermented in a mix of brand new French and American oak barriques, where we would also leave it to rest for 11 month.

The result is a body full, rich and round, with a unique aftertaste on the palate thanks to the tannin gained by the maceration.

The aromas are intense and enveloping with a warm bouquet of mature tropical fruits and a lighter note of vanilla and white flower.

### FOOD PAIRING:

Classical pair for seafood.

Excellent with monkfish, and other tastier fish like swordfish etc.

Thanks to the intense aroma we also suggest to try it with delicate white meat like duck and chicken, but most important have fun experimenting and send us photos of the incredible dish you will pair it with !!!

**BOTTLES PRODUCED:** 2.222

**GRAPE VARIETY:** 100% Ribolla Gialla

**ALCHOOL:** 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

**BEST TIME TO DRINK:** the ONE SHOT 2022 has long life ahead of it, so the choice is up to you, you should choose from fresher aromatic notes (first 4 years) or going for a full aromatic intensity (after 4 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 !!

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Ciao by Vitto & Max