



WINE SYSTEM  
TRUST YOUR SENSES

## PASAPORTE DEL VINO

### Ribolla Gialla

Bodega: Ca' Lovisotto wines & hospitality



#### DETAILS

|                               |                                               |
|-------------------------------|-----------------------------------------------|
| Tipo de producto:             | Vino blanco                                   |
| Añada:                        | 2022                                          |
| País de origen - Región:      | Italian - Friaul Julisch Venetien             |
| Variedades:                   | Ribolla Gialla / nessuna                      |
| Sabor orientativo:            | dry                                           |
| Contenido de la botella:      | 0.75 l                                        |
| Calidad:                      | DOC Friuli Colli Orientali                    |
| Calidad (EU):                 | Denominazione di Origine Protetta (DOC, DOCG) |
| Grado alcohólico (% vol.):    | 12,55 vol.%                                   |
| Azúcar residual en g/l:       | 0,20 g/l                                      |
| Acidez:                       | 5,98 g/l                                      |
| Elaboración:                  | Qvevri                                        |
| Alérgenos:                    | contiene sulfitos                             |
| Temperatura ideal de consumo: | 8-10 °C                                       |
| Lagerfähig bis:               | 1-3 anni                                      |
| Premios obtenidos:            | none                                          |

#### Premios obtenidos

Grand Gold ORGANIC WINE AWARD INTERNATIONAL 2023 - autumn

#### Weinbeschreibung

Color: gold bright yellow Nose: light citrus, blossom aroma with hints of minerals. Palate: dry, medium body, low tannins, elegant acidity. Flavors of citrus, baked apple, beeswax. High minerality. Aged in terracotta Amphoras for 6/8 months, fermented with indigenous yeast.

#### Recomendado con el siguiente plato...

Fish, poultry, pasta and rice. Vegetarian/vegan dishes.

#### Vinification

manual harvesting with cluster selection, crushing, short maceration on the skins for 8 hours, pressing, decant in stainless steel