



RIBOLLA GIALLA - IGT VENEZIA GIULIA - DAMIJAN PODVERSIĆ

Organoleptic description:

Ribolla gialla: The liquid crunchiness. The secret of its beauty does not immediately bloom in the nose, where it hides, but in the mouth where it is released. The thick skin, rich in tannins, gives the wine its own flavor: from dried fruit to soft and enveloping tannins with a long and persistent mineral finish. After a sip you have the perception of chewing the wine. Immersing yourself in the glass and closing your eyes, the sensation increases: imagining walking among the rows and tasting Ribolla Gialla grain by grain.

Vinification: Fermentation takes place in the presence of the skins in conical oak vats for 60 - 90 days. After maceration, it is aged in 20 or 30 hl barrels for 3 years and aged in bottle for 1 year. The presence of sediments is essential to keep the wine alive and to conserve it.

We recommend to serve the wine with service temperature at 15°C (59°F).



Producer

Damijan Podversic

Categoria

White



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Style	Complex White
Country	Italy
Region	Collio, Friuli Venezia Giulia
Vintage	2017
Grape Variety	Malvasia Istriana
Alc %	14%
Barrel	3 Months, 36 Months
Organic & Biodynamic	Yes
Food & Wine Matching	Anchovies, Aubergine Parmigiana, Baked Johndory or Seabream, Beef Carpaccio, Bluefin Tuna Tartar, Burrata cheese Mozzarella, Fisch Chevice, Fish, Fish Carpaccio
Bottle Quantity	1500 ml, 750 ml