



## **RIBOLLA GIALLA LIMITED EDITION - IGT VENEZIA GIULIA - DAMIJAN PODVERSIĆ**

### **Limited edition**

**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



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<b>Categoria</b>	White
<b>Style</b>	Complex White
<b>Country</b>	Italy
<b>Region</b>	Collio, Friuli Venezia Giulia
<b>Vintage</b>	2010
<b>Grape Variety</b>	Ribolla Gialla
<b>Alc %</b>	14%
<b>Barrel</b>	3 Months, 36 Months
<b>Organic &amp; Biodynamic</b>	Yes
<b>Food &amp; Wine Matching</b>	Anchovies, Aubergine Parmigiana, Baked Johndory or Seabream, Beef Carpaccio, Bluefin Tuna Tartar, Burrata cheese Mozzarella, Fisch Chevice, Fish, Fish Carpaccio
<b>Bottle Quantity</b>	750 ml