



Linea: Volpe Pasini

RIBOLLA GIALLA 2014

IGT delle Venezie

Ribolla is an indigenous grape, with a good natural acidity and fresh aromas; it distinguishes itself for its adequate liveliness, elegantly softened by the great balance that is created the bottle.

It is arousing more and more interest, even outside of Italy.

Straw yellow colored with greenish reflections, it should be drunk young to mainly appreciate great scents of fruit, while ageing it in the bottle for a few months allows it to catch all the characteristics peculiar to this grape.

Serving suggestions Excellent aperitif wine, great with whitefish dishes and above all with crustaceans dishes.

Serving temperature Best served at 10-12°C

Variety 100% Ribolla

Production 38.000 bottles

Production Zone Togliano

Best Before 3/4 years

Fermentation In steel

Refining In bottle

pH 3,36

Total acid 6,3 g/l

Alcohol 12,00% Vol

Net dry extract 19,2 g/l

Unfermented sugar 2,8 g/l

Free SO2 28,0 mg/l

Total SO2 89,0 mg/l