



AZIENDA AGRICOLA ZOF



Ribolla Gialla

Variety: Ribolla Gialla, a variety very particular to our locality

Harvest: by hand in late September

Vinification: Typical white wine vinification with destemming then soft pressing

Fermentation: take place in temperature controlled steel tank

Finishing: in steel tank

Bottling: first half of April

Curiosity: This variety with its origins in Friuli is mentioned in documents going back to 1300 and earlier. We love to drink it the traditional way with roasted chestnuts straight from the tank in November when it is still sweet.

Ribolla Gialla has a light straw yellow colour tending to green. The taste, after bottling, is dry, fresh, vinous, with a light body and high acidity.

Gastronomic Combination: it goes well with cold appetisers, soup, creamed soup and fish dishes, especially with sauces. It is served at 10°-12°C.

Ageing potential: 4 years



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