

CONTE
D'ATTIMIS-MANIAGO



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RIBOLLA GIALLA 2007

Colli Orientali del Friuli
denominazione di origine controllata

Grapes Used

100% Ribolla gialla grapes from ancient indigenous Friuli vines.

Location of the vineyard

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil East-West exposure.

Training system - yield per hectare

Doppio capovolto (double bending canes).
Area: 5,01 hectares. Average production: 7,200 kg/Ha, 5,000 litres/Ha.

Harvest period - vinification methods

Manual grape harvesting, that occur at the beginning of September. White wine vinification method, slight pressing of the grapes. Controlled temperature fermentation (at 18°C) to encourage development and preservation of the primary aromas.

Maturation and ageing

In stainless steel tanks to prevent the wine from clouding due to continuously disturbing the fine lees. The wine remains "sur lies" until bottling. The ageing period continues in the bottle, stocked horizontally in the underground cellars for at least four weeks prior to labelling.

Longevity

Over three years.

Sensory characteristics

Straw yellow colour and a fine and pleasant fragrance releasing a clean and flowery bouquet. The flavour is full with a correct acidic balance. The characteristic acidity lends an appealing freshness and enhances the natural fruitiness (green apples).

Food and wine pairings

Excellent served as an aperitif, with light hors d'oeuvres, delicate first courses, salty fish, and white meats.

Service

Best when chilled (12°C).

Bottles produced

30,600 Bordeaux bottles, 750 ml.

Analytical parameters

Actual alcohol content by volume	% Vol.	13.00
Residual reduced sugars	g/l	2.80
Total acidity	g/l	5.70
Net dry extract	g/l	19.20

