



Conte d'Attimis-Maniago

RIBOLLA GIALLA

Friuli Colli Orientali

denominazione di origine controllata

VINEYARD.

Grapes used: a wine obtained from Ribolla Gialla grapes - probably the oldest Friuli vine which has grown in the Eastern Hills area since the fourteenth century. The most prestigious and famous wine of Friuli until the consecration of Picolit several centuries later.

Position: the hills of the Sottomonte Estate in the municipality of Buttrio (Udine), with their fantastic landscape, provide an ideal wine country for excellent wine making.

The C.D.O. (controlled denomination of origin) area is the Colli Orientali del Friuli (Eastern Hills of Friuli). Exposure is north.

Terrain: hill and foothill area, soil composed of marl and sandstone with a predominantly clayey component.

Training system: double bending canes (called cappuccina). Traditional training techniques in the Friuli hills, optimised for quality production through reduced vine vigour and a lower number of buds.

Phytosanitary crop protection: low environmental impact focussing on traditional products with a short persistence, distributed according to the agroalimentary programme for crop protection.

CELLAR.

Harvesting: manual harvesting by a qualified, suitably trained workforce from the first week in September with selection of the best grapes in the field and fast transfer to the cellar.

Vinification method: white wine fermentation (without skins) following gentle pressing at low temperature under immobile covering to protect the potential quality of the grapes from oxidation. Low temperature fermentation (17 °C) to help develop and preserve the most characteristic aromas of this grape variety.

Maturation and ageing: In stainless steel tanks to prevent the wine from clouding thanks to agitation of the fine lees. The wine remains "sur lies" until bottling.

The ageing period continues in the bottle, stored horizontally in the underground cellar for at least four weeks after bottling.

WINE.

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 soups, salty fish, and white meats.

Longevity: reaches maximum expression of the vine in the first two years and then develops elegantly for a period that can easily exceed four years.

Service: best served chilled (12 °C).

