



FOSSAMALA

VIGNETI DI FAMIGLIA



RIBOLLA GIALLA IGT VENEZIA GIULIA

The vinification is the traditional one in white with destemming of the grapes conferred, soft pressing of the crushed grapes and alcoholic fermentation at low temperatures. The wine obtained as a result of stabilization processes is bottled with modern technologies.

TYPE OF SOIL

Clayey loamy soil. The vineyard presents 7800 vines per hectare and the rearing system is the unilateral guyot.

DATA SHEET

Organoleptic description:

Straw yellow with greenish reflections, it has a characteristic scent of fresh flowers, citrus notes and green apple.

Pairings:

Especially recommended with appetizers and fish dishes.

Service temperature:

Serve in tulip goblets at a temperature of 8 - 10 ° C.

Name in the wine list:

Ribolla Gialla - Fossa Mala

Description in the wine list:

Fresh, Floral, Balanced.

Item Number RG1713V000FM400	Vine 100% Ribolla Gialla	Wine Type Still White Wine
Area of origin IGT Venezia Giulia	Breeding System Guyot	Alcohol Content 12,5 % vol
Capacity of the bottle 75 cl	N° Bottles per box 6	Box Measures 17 x 25 x 31 cm
Single Box Weight 7,40 kg	N° Boxes per pallet 105	N° Boxes per layer 21
Pallet Measures 80 x 120 x 170 cm	N° Bottles per pallet 630	Pallet Weight 800 kg
EAN Bottle 8059070630268	EAN Box 8059070630886	