



LOCATION:

Italy > Friuli-Venezia Giulia > Venetie IGT DOC > Pordenone

VARIETY:

Ribolla Gialla

WINEMAKER:

Giovanni Ruzzene



SCIENCE

ABV: 12.72%

SUGAR RATE: 0.2 g/L

TOTAL SO₂: 86 ppm

TOTAL ACIDITY: 6.32 g/L

Tenuta Maccan Ribolla Gialla

EXPERIENCE

NAME: Ribolla is the grape and gialla means yellow in Italian. This yellow grape has a thick skin and is naturally high in acidity.

CHARACTER: The mineral character of this wine is apparent in the nose along with white flowers, wild grass, and pithy citrus. Fresh and clean on the palate, there is a distinct texture that is both firm and edgy. The finish is subtle with good length.

ENJOY WITH: Excellent as an aperitif and alongside many different cheeses, it also goes well with fish, especially raw seafood, and white meats.

BEST RESULTS: Serve at 48-52° F, allow 15-30 to breathe before serving.

EXPRESSION

FERMENTATION & EXTRACTION: Soft pressing of the grapes with pneumatic press, only the best juice from the early part of the pressing is used. Fermented at a controlled temperature with selected yeast.

ELEVAGE: Aging in stainless steel tanks on the lees for 6 to 7 months before bottling.

FINING AND FILTERING: Mildly filtered with a larger membrane, without fining, vegan.

SULFUR: Sulphur dioxide is added in very small amounts during the vinification and aging process.

SOURCE

FARMING: Certified ISO sustainable with integrated farming practices, without use of pesticides or herbicides. Renewable sources are utilized to cover the total energy output. The estate recycles over 90% of its waste.

LAND: Mineral rich soils with rocky clay and limestone, Vine rows are planted from north to south for best exposure and ventilation. 1.5 hectares planted.

VINE: Guyot. planted in the late 90s.

HARVEST AND PRODUCTION: Harvested by hand, 1,200 cases.

