



CANTARUTTI ALFIERI

RIBOLLA GIALLA FRIULI COLLI ORIENTALI 2023

VINE: Local vine – 100% Ribolla Gialla

PLACE OF GROWING: In our own vineyards

PRODUCTION HECTARES: Ha 1.78.00 on high hill

HARVEST: It was picked by hand on middle September.

WINEMAKING: In white, as it happens for all the white grapes by inoculating selected yeasts and using modern equipment in order to obtain soft presses to detriment of yield grape/must

FERMENTATION: it occurs at a controlled temperature, which varies from 18° till 20°C, in steel tanks and it lasts not more than 12 days. After this, we make a couple of decanting in order to allow a long and natural cleaning. Until the bottling it is kept in steel tanks at a temperature of 12°C.

REFINING: It has always been considered as a vintage wine thanks to its typical and unmistakable acidity. We bottle it on early April and this allows it to maintain its easy drinking also after two or more years.

FEATURES: It has a pale yellow colour with grey reflections. At the nose it is fragrant and floral while in the mouth it is possible to recognise its pleasant and fine acidity which makes of it an unmistakable wine - among the other wines of Friuli - and gives it an elegant freshness.

FOOD & WINE MATCHING: It is excellent with appetizers and first courses with vegetables but also with fish, best if it is raw.

SERVICE TEMPERATURE: 14°C



Recommended glass:



WINE HUNTER
AWARD 2024

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