

# Turian

## RIBOLLA GIALLA

### WINEMAKING

The relatively late-ripening grapes are picked at the end of September and left to macerate at 12 °C for a whole night. Fermentation, for about 15 days at a controlled temperature of no more than 15 °C, is in steel, as is subsequent maturation, which continues until the following summer.

### WINE

Star-bright straw yellow with pale green highlights. Subtly elegant, fruit-led aromatics laced with floral essences of acacia blossom and lemon verbena.

Fresh lemon savouriness perks up the elegant palate.

### SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15 °C.

Food matchings: as an aperitif or with starters, soups and stewed fish, molluscs, especially warty venus shells.

Friulian food: fried sardines in breadcrumbs

### GRAPES

Ribolla Gialla

### DOC ZONE

Colli Orientali del Friuli

### MUNICIPAL TERRITORIES

### OF PRODUCTION

Corno di R. and Manzano

### GRAPE YIELD

85 quintals/hectare

### TRAINING SYSTEMS

Spurred cordon and Guyot

### PLANTING DENSITY

4,500 - 5,000 vines/hectare

### HARVEST PERIOD

Late September

### ALCOHOL CONTENT

About 12.5% vol.



Serving  
temperature:  
10-12 °C



EUGENIO  
COLLAVINI