

STURM

# Ribolla Gialla

A wine that embodies  
freshness itself.  
It is both straightforward  
and light.

**varietal**

ribolla gialla



**30**

years

average vineyard age

Sturm: struttura e natura.

**IN THE PAST IT WOULD BE SERVED AT THE POORER TABLES: AN UPFRONT WINE TO QUENCH THIRST AFTER A LONG DAY OF WORK IN THE FIELDS. WE HAVE CRAFTED THIS WINE PRESERVING ALL ITS FRESHNESS AND ENHANCING ITS ELEGANCE: TO BE SIMPLE IS ANYTHING BUT TO BE BANAL. RIBOLLA GIALLA IS A LIVELY WINE WITH A SHARP TANG, WHICH GIVES IT ITS UNMISTAKABLE CHARACTER. THIS WINE HAS COME A LONG WAY IN RECENT YEARS. IT IS NOW WELL RECOGNIZED AT A CLOSE-TO-INTERNATIONAL LEVEL!**

Star sign: aquarius.

Preferred colour: light blue.



## **VARIETAL**

Ribolla Gialla

## **VINEYARD**

Average vineyard age: 30 years

Vine training system: guyot

Harvesting period: September

Area of Production: Cormòns (GO)

## **WINEMAKING**

The grapes are de-stemmed and cold macerated.

Fermentation is carried out in stainless steel tanks under a controlled temperature (16-18°C). This wine spends a few months on the lees and is then bottled.

## **SENSORY CHARACTERISTICS**

Young, fresh, elegant, and tangy. Its color is a straw-hued pale yellow with greenish highlights. On the nose it offers freshness and a nice complexity. There are pleasant notes of wild flowers, green apple, and lemon leaves.

It envelops the mouth with plush, elegant tannins.

## **FOOD PAIRING**

It makes a very pleasant aperitif and pairs very well with both cooked and uncooked seafood starters.

**SERVING TEMPERATURE:** 11°C

**S T U R M**