



The fruit of a land kissed by the sun. The elegance stems from the lush hillsides of Collio area, where the sun exposure combined with the sea breeze offers fragrant and mineral wines.

The terrain of the DOC Collio area is characterised by the Flysch of Cormòns, consisting of a sequence of sandstone and marl, rich in limestone, potassium and phosphorous, which represents the best humus for the hill-side viticulture.

Structured, full-bodied wines with a complex bouquet rich in aromas.

Perfect for refined tables and for the most demanding palates, those always looking for food and wine excellence.



# Cormòns

CANTINA PRODUTTORI



Contains sulfites

COLLIO

# Ribolla Gialla

D.O.C.

Indigenous grape variety  
Ribolla Gialla



Crystalline, sunflower yellow with greenish tinges.



Fruity, of lemon and banana, fine and elegant, complex, of a bouquet of simple flowers



Very delightful, refined, sapid-salty, vivid and delicious flavor of citrus fruit.

**Description:** cylindrical cluster, medium-large round berries, simple flavor, slightly tannic. **Vine training system:** Guyot and double or simple Cappuccina, medium-short pruning, 8-10 buds, good intensity per hectare. **Harvest period:** last ten days of September and first ten days of October. **Vinification:** the de-stemmed grapes are macerated for a long time in cooled pneumatic presses, in order to extract from the skin the antioxidant substances healthy for the human body. The must ferments at controlled temperature. **Maturation:** 6-7 months on the fine lees in large, oval-shaped oak barrels. **Colour:** crystalline, sunflower yellow with greenish tinges. **Aroma:** fruity, of lemon and banana, fine and elegant, complex of a bouquet of simple flowers. **Taste:** very delightful, refined, sapid-salty, vivid and delicious flavor of citrus fruit. **Serve with:** as an aperitif, with delicate raw-fish starters, salmon fillet, salmon trout, fish soup, boiled meats, fermented cheeses, white meats and *risotto alla Milanese*. **Serving temperature:** store the bottle in a cool, dark place with a stable temperature; serve at 8-10° in Summer and at 12-14° in Winter, in a medium-stemmed glass, just-bloomed tulip shaped.