



Selected and limited in production, these wines are expression of the viticulture history of Friuli Venezia Giulia.

The richness of diversity.

Authentic varieties of the Friulian tradition, such as the Schioppettino of the Colli Orientali, the Refosco dal Peduncolo Rosso of the D.O.C. Aquileia and the Pignolo.

THE NATIVES



Cormons

CANTINA PRODUTTORI



Contains sulfites

VENEZIA GIULIA Ribolla Gialla

I.G.T.

Indigenous grape variety
Ribolla Gialla



Crystalline, sunflower yellow with greenish tintges.



Fruity, of lemon and banana, complex, of a bouquet of flowers. slightly spicy.



Elegant, sapid, salty, vivid, delicious with flavor of citrus, slightly tannic.

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 helathy for the human body. The must ferments at controlled temperature. **Maturation:** 6-7 months on the fine lees in stainless steel tanks. **Colour:** crystalline, sunflower yellow with greenish tintges. **Aroma:** fruity, of lemon and banana, complex, of a bouquet of flowers. slightly spicy. **Taste:** elegant, sapid, salty, vivid, delicious with flavor of citrus, slightly tannic. **Serve with:** as an aperitif, with delicate raw-fish starters, salmon fillet, salmon trout, fish soup, fermented cheeses, boiled meats, white meats and risotto with sausage. **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.