

# Russolo Ribolla Gialla Zui

**Denomination:**

Venezia Giulia I.G.T.

**Vine:**

Ribolla Gialla

**Exposure of the vineyards:**

East/North East - West/South West

**Growing system:**

Cappuccina

**Type of climate:**

Warm temperate climate, with harsh winters and hot summers marked by significant night temperature variations. The considerable rainfall brings on average around 1.350 millimeters of water onto the soil over the course of a year.

**Harvest period:**

Second half of September

**Fermentation temperature:**

13/15°Celsius

**Duration of fermentation:**

7/10 days

**Organoleptic notes:**

Straw yellow colour veering towards a greenish colour. An intense nose, a floral and fragrant aroma, a dry, fresh and light flavour but with good persistence in the mouth. Pleasantly tannic.

**Location of the vineyards:**

San Quirino - Friuli - Italy

**Altitude of the vineyards:**

105 meters above sea level

**Plant density:**

4.500 vines per hectare

**Type of soil:**

Flat area made up of the alluvial fan of the Cellina stream. It is a thick mattress of alluvial sediments of calcareous-dolomitic nature of fluvio-glacial origin located at the foot of the Friulian Dolomites.

**Fermentation:**

In stainless steel tanks with temperature control

**Malolactic Fermentation:**

Not carried out

**Bottling period:**

Starting from the spring following the harvest

**Pairings:**

Excellent wine to accompany cold appetizers, with sour lemon sauces, soups and first courses based on vegetables, soups with velvet-like texture and bisque. Ideal serving temperature of 10-12 °C.