



Ribolla Gialla DOC Collio BIO 2024

Gradis'ciutta

Type	White wine
Origin	Italy, Friuli
Producer	Gradis'ciutta
Classification	DOC
Expansion	The wines are stored 'sur lie' until bottling.
Contents	75 cl
Vintage	2024
Enjoyment phase	up to 6 years
Serving temperature	8 - 10°C
Alcohol content	12.5 %
Grape varieties	Ribolla Gialla
Article no	14006224

Comments

The vineyards from which this wine originates are located in the vineyards of Ruttars and Bukova on the south-western slope of Calvario, 180 metres above sea level.

Pairing

It should be served chilled, at around 8–10°C, as this allows its full aroma to develop. It can be served with grilled or steamed fish dishes, but also with creamy soups, e.g. with asparagus and mushrooms. It goes very well with white and light-coloured meat from the lower dishes.

Tasting notes

A beautiful straw-yellow colour. Very fresh and immediate on the nose. Typical aromas of citrus fruits and green apple are evident, with hints of tea leaves and wisteria in the background. Nice entry on the palate. The mid-palate is straightforward and juicy, and the finish is reminiscent of the powerful, mineral notes

of lemon. A wine with intense aromas, typical of vineyards on slopes with marl and sandstone soils and good sun exposure.