

CASTELLO SANTANNA



# RIBOLLA GIALLA

FRIULI COLLI ORIENTALI D.O.C.



**VARIETAL COMPOSITION** 100% Ribolla Gialla

**PRODUCTION AREA** Spessa (Colli Megaluzzi),  
Cividale of the Friuli

**SOIL TYPE AND DISPOSITION** Eocene Marls  
(Flysch of Cormons) on hill slopes

**EXTENSION OF THE VINEYARD** 0.4 hectares

**ALTITUDE/EXPOSITION** 150 m a.s.l., east/south-east

**VINEYARD ESTABLISHMENT** 1989

**VINE DENSITY** 5000 plants/hectare

**VINE TRAINING SYSTEM** Classic Guyot (6 buds)

**YIELD PER PLANT** approximately 1 kg

**GRAPE HARVEST** mid September

**WINEMAKING** destemmed and crushed the grapes undergo soft pressing. The first-press juice is cooled for 24 hours, raked to remove the lees and the must is then inoculated with selected yeasts and allowed to ferment at a controlled temperature.

**AGEING** on the yeasts in stainless steel tanks for about 9 months and further 3 months in the bottle.