



Volpe Pasini



Linea: Zuc di Volpe

RIBOLLA GIALLA 201

DOC Friuli Colli Orientali

Ribolla is an indigenous grape, with a good natural acidity and fresh aromas; it distinguishes itself for its adequate liveliness, elegantly softened by the great balance that is created in the bottle. It is arousing more and more interest, even outside of Italy. Straw yellow colored with greenish reflections, it should be drunk young to mainly appreciate the great scents of fruit, while ageing it in the bottle for a few months allows it to catch all the characteristics peculiar to this grape.

Serving suggestions Excellent as an aperitif wine, great with whitefish dishes, crustaceans and fried food.

Serving temperature Best served at 10-12°C

Variety 100% Ribolla Gialla

Production 6.700 bottles

Production Zone Togliano

Best Before 5/6 years

Fermentation In steel

Refining In bottle

pH 3,31

Total acid g/l

Alcohol 12,50% Vol

Net dry extract , ñ g/l

Unfermented sugar 1, @/l

Free SO2 3 ð,0 mg/l

Total SO2 ò ó,0 mg/l

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