Friulano & Ribolla Gialla Cru DOC Collio



Region: Friuli Venezia Giulia

Varietal: 50% Friulano, 50% Ribolla Gialla

Vineyard: Family-owned hillside vineyards. “Solarco”-Sol meaning “sun” and “arco” as in arch together meaning sunrise.

Soil: Mostly marl and sandstone (Ponca).

Vines per Hectare: 5500

Vine Training: Guyot & Cappuccina

Altitude: 1000 feet above sea level.

Total Production: 500 cases.

Vinification Process: Grapes are hand harvested sustainably in small boxes in October and whole bunches are pressed. Must is placed in a soft horizontal press and gradually crushed. The must remains in stainless steel for 24 hours for light settling. Fermentation-20% in oak barrels and 80% in stainless steel and when completed, remains in same containers for 6 months. Both are combined and left to age 6 months in the bottle before release.

S.Q.N.P.I: Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

Alcohol Content: 13.5%.

Residual Sugar: 4g/liter

Color: Beautifully golden straw color.

Bouquet: Light bread crust with vanilla undertones

Tasting Notes: Layers of tropical fruit with bright apple tones and nutmeg on the back palate. Great structure-firm acidity but balanced.

Food Pairing: Great with all appetizers-pairs well with pasta, white meat dishes and hearty soups.

Ageing: 6-8 years

Serving Temp: 55°F (13°C)

UPC: 783655007159

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