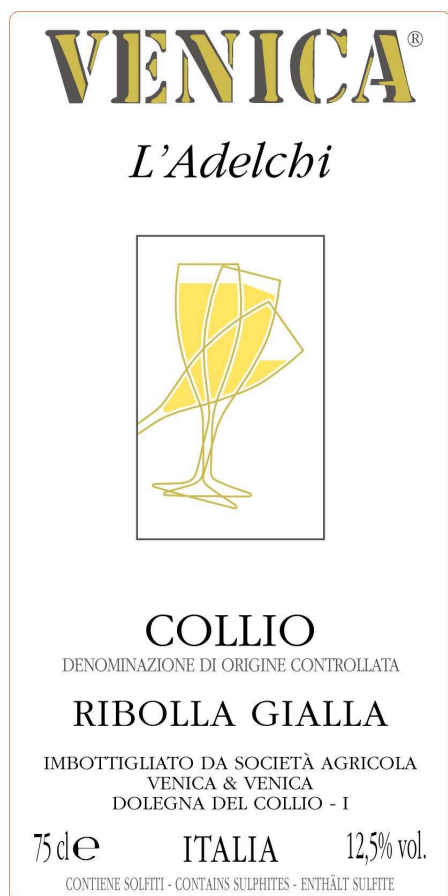


RIBOLLA GIALLA “L’ADELCHI” D.O.C. COLLIO 2008



So named as a tribute to grandfather **Adelchi** that for 60 years has worked hard in the vineyards with patience and experience.

Grape Variety: 100% Ribolla Gialla, an ancient varietal, has roman roots; they brought it to Friuli more than a millennia ago.

Vineyards: Bernizza, Cerò, Loc. Cerò; Cime

Vintage: 2008 featured a cold and rainy winter with below average temperatures. This contributed to a late bud break and flowering at the beginning of June. The first half of the summer was relatively warm and rainy. Hail caused some damage in the second half, but impressive day and night temperature differences helped the vines to remain healthy. During this period we had to employ some canopy management in order to successfully avoid botrytis. A warm September and October with no rain allowed the grapes to be picked in perfect conditions and a reduced level of production has lead to wines with great concentration.

Vinification: every vineyard is macerated at low temperature for 6-8 hour before fermentation that take place in stainless steal; 50% of the grapes (oldest vines) are fermented in big French oak casks (27 hl) and aged there for 6 months before bottling.

Alcohol: 12,5 % **Total Acidity:** 6,5 g/l **Serving Temperature:** 10-12°C (50° F)

Tasting notes: Venica’s deft hand and small production, 10-12 thousand bottles per annum of the Ribolla, make this densely packed wine from a trying vintage, a winner. The nose is intricately laced with blooming white & orange flowers and an underlying muscat like waxiness. The palate delivers the promise of ripe yellow tree fruits and great balance; a wine to drink for the next 5 years.

Suggestions with typical “Furlan” menus: Brodeto a la Triestina (fish soup), pesce azzurro, grilled sgombro.