

VENICA & VENICA

Vignaioli dal 1930



“L'Adelchi” • Ribolla Gialla • DOC Collio

HARVEST 2018

Alcohol in Vol. % : 12,5

Total Acidity ‰ : 5,0

Winemaking:

The grapes were picked and de-stemmed between 13rd and 17th September. The must was then left on the skins for 14 hours at a temperature of 10°-12° C in tanks specially designed to protect it from oxygen by using recycled carbon dioxide from the first fermentation, thus reducing levels of antioxidants. Subsequently 60% fermented and aged on the lees for 5 months in 20-27 hl barrels and the rest in stainless steel vats. The wine was then blended and bottled during the full moon between the end of March and May.

Tasting profile:

Light straw yellow with greenish highlights.
The nose presents attractive aromas of acacia blossom and chestnut.
On the palate it is dry and medium bodied, with characteristic notes of citrus fruits.

Food pairing:

Cold starters, fish dishes, lemon or vinegar sour sauces.

Serving temperature: 12/13°C



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