



COLLIO RIBOLLA GIALLA

GRAPE VARIETIES USED:

Ribolla Gialla

TRAINING SYSTEM:

Guyot

PLANT DENSITY:

5000 plants per hectare

**HARVEST METHOD
AND PERIOD:**

manual, second mid of September

PRODUCTION AREA:

*municipality of Cormòns (Gorizia) in
the Zegla, Novali and Russiz areas in
the heart of the D.O.C. Collio*

**CHARACTERISTICS
OF THE LAND:**

*the lands have a hilly position and are
made up of sandstone marls of Eocene
origin, called "ponca" in the local dialect*



WINEMAKING METHOD:

*destemming with short skin maceration.
The must obtained is decanted only with
the help of the cold; one part ferments
in French oak barrels, the remaining
part ferments at a controlled temperature
in steel tanks. The two types are then
assembled before bottling*

**AROMA AND FLAVOR
PROFILES:**

*delicate aroma, with floral, apple and
citrus scents. Slightly tannic. Good
structure and minerality*

**FOOD AND WINE
MATCHING:**

*cold meat and fish appetizers and delicate
fish dishes. Excellent as a pre-dinner
drink*

AZIENDA AGRICOLA COLLE DUGA DI PRINCIC DAMIAN

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