

DODIS

RIBOLLA GIALLA

D.O.C. FRIULI COLLI ORIENTALI

Ribolla Gialla is a native Friulian grape variety with ancient origins: it was already known in the 14th century. Its name originated in neighbouring Slovenia, where it was called 'Rébula', later becoming 'Ribuele' in Friulian and 'Ribolla' in Italian. The origin of this particular name is due to the characteristic high content of malic acidity, which in the past made the wine boil ('ribollire'). Today Ribolla Gialla is mainly cultivated in the eastern hills of Friuli, where it expresses its characteristics at best.



format 750 ml

GRAPE VARIETY

Ribolla Gialla

PRODUCTION AREA

Eastern Friuli, Italy

SOIL

Marl and sandstone

HARVEST

At the correct degree of ripeness

VINIFICATION

White wine vinification

TASTING NOTES

Pale straw yellow colour with greenish hues. Floral bouquet, dry and lively flavour, where the acidity stands out

FOOD PAIRING

Excellent as aperitif or with fish starters and first courses

SERVING TEMPERATURE

8°-10° C

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