

**LOCATION:**

Italy > Friuli-Venezia Giulia  
> Friuli DOC > Pordenone

**VARIETY:**

Ribolla Gialla

**WINEMAKER:**

Giovanni Ruzzene

**SCIENCE**

ABV: 12.72%

SUGAR RATE: 0.2 g/l

TOTAL SO<sub>2</sub>: 86 ppm

TOTAL ACIDITY: 6.32 g/l

# Tenuta Maccan Ribolla Gialla

**EXPERIENCE**

**NAME:** Ribolla is the grape and gialla means yellow in Italian. This yellow grape has a thick skin and is naturally high in acidity.

**CHARACTER:** The mineral character of this wine is apparent in the nose along with white flowers, wild grass, and pithy citrus. Fresh and clean on the palate, there is a distinct texture that is both firm and edgy. The finish is subtle with good length.

**ENJOY WITH:** Excellent as an aperitif and alongside many different cheeses, it also goes well with fish, especially raw seafood, and white meats.

**BEST RESULTS:** Serve at 48-52° F, allow 15-30 to breathe before serving.

**EXPRESSION**

**FERMENTATION & EXTRACTION:** Soft pressing of the grapes with pneumatic press, only the best juice from the early part of the pressing is used. Fermented at a controlled temperature with selected yeast.

**ELEVAGE:** Aging in stainless steel tanks on the lees for 6 to 7 months before bottling.

**FINING AND FILTERING:** Mildly filtered with a larger membrane, without fining, vegan.

**SULFUR:** Sulphur dioxide is added in very small amounts during the vinification and aging process.

**SOURCE**

**FARMING:** Certified ISO sustainable with integrated farming practices, without use of pesticides or herbicides. Renewable sources are utilized to cover the total energy output. The estate recycles over 90% of its waste.

**LAND:** Mineral rich soils with rocky clay and limestone, Vine rows are planted from north to south for best exposure and ventilation. 1.5 hectares planted.

**VINE:** Guyot. planted in the late 90s.

**HARVEST AND PRODUCTION:** Harvested by hand, 1,200 cases.

