EMPSON & CO.
Experience Italy in a Wine glass



Ribolla Gialla Venezia Giulia IGT

After being carefully harvested exclusively by hand, the grapes are soft-pressed whole. They are then cold-decanted and fermented in stainless steel tanks and then aged in stainless steel. Delicate, with notes of fresh citrus and spring flowers. A classic aperitif wine in northeastern Italy, it is also excellent alongside oysters and other seafood.

Wine exported to: Canada, USA, Japan, Australia, Austria

Most recent awards

Winemaking and Aging

Grape Varieties:	100% Ribolla Gialla
Fermentation container:	Stainless steel

Length of alcoholic fermentation:	Approx. 15 days
Type of yeast:	Selected yeast
Fermentation temperature:	17 °C (62.6 °F)
Malolactic fermentation:	No
Aging containers:	Stainless steel tanks
Bottling period:	April
Aging before bottling:	9 months
Closure:	Cork

Vineyard

Organic:	No
Vineyard location:	Gradisca d'Isonzo
Soil composition:	Calcareous, gravelly soil, rich in minerals and micro-elements.
Vine training:	Guyot
Altitude:	80-100 meters (262-378 feet) above sea level
Vine density:	1,820 vines per acre
Yield:	3 lbs per acre
Exposure:	Northeastern
Years planted:	2004-2014
Age of vines:	5-10 years old
Time of harvest:	April
Total yearly production (in bottles):	4,000

Tasting Notes and Food Pairings

Tasting notes:	Straw yellow in color, it has a pleasant and delicate nose, recalling fresh fruit and spring flowers, with a characteristically dry, slightly citrus flavor.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	A wonderful choice for an aperitif or served alongside delicate fish, oysters and shellfish.
Aging potential:	Up to 5 years
Alcohol:	Alcohol cont.: 12 % by volume.
Winemaker:	Giovanni Bortoluzzi

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