

STURM

# Ribolla Gialla

A wine that embodies  
freshness itself.  
It is both straightforward  
and light.



12,5%  
alcohol

varietal  
ribolla gialla

20  
years  
average vineyard age

Sturm: structure e natura.

Sturm: structure and nature.

**ONCE UPON A TIME IT WAS SERVED AT THE POORER TABLES: A WINE TO BE DRUNK EVERYDAY, THE GENUINE THIRST QUENCHING DRINK THAT WOULD ACCOMPANY THE HARD WORKING PEOPLE. WE HAVE CRAFTED THIS WINE PRESERVING ALL ITS FRESHNESS AND ENHANCING ELEGANCE: TO BE SIMPLE IS ANYTHING BUT TO BE BANAL. RIBOLLA GIALLA IS A LIVELY WINE WITH A SHARP TANG, WHICH GIVES IT ITS UNMISTAKABLE CHARACTER. THIS WINE HAS COME A LONG WAY IN RECENT YEARS. IT IS NOW WELL RECOGNISED AT A CLOSE-TO-INTERNATIONAL LEVEL!**

Star sign: Aquarius.

Preferred colour: Light blue.



## **VARIETAL**

Ribolla Gialla

## **VINEYARD**

Average vineyard age: 20 years

Vine system: guyot

Harvesting period: end of September

Grape harvest: by hand

Area of Production: Cormòns (Gorizia)

## **WINEMAKING**

The grapes are de-stemmed and cold macerated for 24 hours. Fermentation is carried out in stainless steel tanks under a controlled temperature (16 - 18°C). This wine spends 6 months on the lees and is then bottled.

## **TASTING PROFILE**

Young, fresh, elegant, tangy. Straw yellow with greenish highlights. To the nose it offers freshness and a very good complex bouquet. There are pleasant notes of wild flowers, green apple and lemon leaves. It softly envelops the mouth with great elegance.

## **FOOD PAIRING**

It makes a very pleasant aperitif. It pairs very well with cold and warm fish starters.

**SERVING TEMPERATURE:** 11°C

**ALCOHOL:** 12,5% vol

**TOTAL ACIDITY:** 5,80 g/l

**S T U R M**