

STURM

Ribolla Gialla

Freshness turned gold.



12,5%
alcohol

varietal
ribolla gialla

35
years
average vineyard age

CHILDREN HAVE ALWAYS ADORED ITS CLUSTERS OF GRAPES BECAUSE THEY ARE GOLDEN, JUST LIKE IN THE FAIRY TALES. IT WAS ONCE USED TO MAKE WINE TO GO WITH THE LEANEST OF MEALS, WINE TO DRINK TO QUENCH THE THIRST AFTER TOIL, A WINE THAT MEANDERED ITS WAY THROUGH CONVERSATION. WE HAVE PRESERVED ALL THE AUTHENTICITY, BUT REINTERPRETED THE FRESHNESS! YELLOW TURNED GOLD, PRECIOUS LIKE OUR TERROIR; SUN-KISSED LIKE THE FLOWERS, AND FRAGRANT LIKE THE GREEN MANURE HERBS THAT NOURISH OUR ORGANIC VINES.

SUSTAINABILITY: ORGANIC WINE

Our organic approach to the vineyard involves compliance with a large number of rules and staying true to a genuine philosophy which profoundly respects the ecosystem and its cycles. And not just the life-cycles of the vines but also the lunar cycles, on which we base our yearly calendar in guiding our work in vineyard and wine cellar. It is, in fact, the phases of the moon that establish time and manner. And we actually pick all the grapes separately. This process involves considerable effort and follows the lunar calendar. But it yields superb results by bringing back to us a healthy environment, huge biodiversity, and the extraordinarily rich largesse bestowed by all the plants, herbs, flowers and insects that live in the vineyard and contribute naturally to the sustainability and preservation of the ecosystem.

VARIETAL

Yellow Ribolla



VINEYARD

Average vineyard age: 35 years

Vine system: Cappuccina (double arched cane)

Harvesting period: end of September

Grape harvest: by hand

Area of Production: Cormòns (Gorizia)

WINEMAKING

The grapes are destemmed and subjected to active fermentation with the "Ganymede" system. This allows for a gentle and effective extraction of noble substances, using the natural properties of the fermentation gas that continues to circulate within the macerator. Dynamic pellicular maceration takes place in an environment completely saturated with carbon dioxide to ensure protection from oxidation or bacterial proliferation. Natural fermentation takes place at a temperature of 18° C, with skins-must contact lasting a week. At the point when extraction starts to become critical, delestage racking is carried out using static draining. The grape must and skins are put in the press and again in steel vats to continue fermentation on indigenous lees at a controlled temperature, which is then followed by ageing on the lees for about 6 months and after that bottling.

TASTING PROFILE

Enchanting in its generous freshness, the apricot and Golden Delicious apple notes have become even more mature and offer new complexities. The colour is an intense yellow, glinting like gold. The palate is very long and satisfying. There's a hint of earth but above all you can taste our terroir with its mineral notes, slightly salty, but of great elegance and brilliance. That glows like gold in the sun.

FOOD PAIRING

Very pleasant as an aperitif and ideal partner for appetizers of freshly caught fish, whether raw or cooked. This land of ours, the spouse of 'mare nostrum' - the Mediterranean.

SERVING TEMPERATURE: 12°C

ALCOHOL: 12,5% vol

TOTAL ACIDITY: 5,40 g/l

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