

# RIBOLLA GIALLA 2010

*Selection of botrytized grapes*

Variety:	Ribolla Gialla
Soil type:	Ponca - Opoka Sandstone/Marl
Vineyards altitude:	140m a.s.l.
Vineyards exposure:	south
Yield per hectare:	20 q/Ha
From the vineyards:	Monte Calvario since 1994

## *Harvest:*

Picked berry by berry the last day of the harvest, 20/10/2010. After the rain of the first week in October the temperatures dropped down allowing the grapes to conclude it's cycle and forming botrytis cinerea.

## *Vinification:*

The maceration begin in big barrels of oak for 60 to 90 days. Finished the fermentation it gets aged in 20 hl barrels for 6 years and rest for 4 year in the bottles.

## *Organoleptic description:*

The liquid crunchiness. The secret of her beauty doesn't instantly bloom by the nose, where she hides herself, but it's in the mouth where she exudes. The thick skin rich of tannins confers to the wine a unique taste: dried fruits, smooth tannins and a long, persistent, mineral ending. After a sip we get the perception of crunching the wine.

The presence of sediments is essential to keep the wine alive and to conserve it. We recommend to serve the wine with service temperature at 15°C (59°F).



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