

# LA CASTELLADA

## *Ribolla Gialla 2009*

|                            |   |
|----------------------------|---|
| Product:                   | Ribolla Gialla  |
| Vintage:                   | 2009  |
| Appellation:               | Collio DOC  |
| Country:                   | Italia  |
| Region:                    | Friuli-Venezia Giulia   |
| Commune:                   | Gorizia, Oslavia  |
| Variety:                   | 100% Ribolla Gialla   |
| Average of Vineyards:      | 18-45 yrs   |
| Soil Type:                 | Predominantly clay and marn   |
| Elevation:                 | 190 meters above sea level  |
| Exposition:                | South and west  |
| Harvest Date:              | 5° October  |
| Average Yield:             | 3,5 tons per hectare  |
| Harvest style:             | manual  |
| Fermentation Method:       | The destemmed grapes were macerated in Slavonian oak fermentators with indigenous yeasts 2 months long. |
| Duration and Aging Method: | 24 months in big Slavonian oak casks refined in stainless steel vats                                    |
| Bottling:                  | without filtration  |
| Alcohol Content:           | 13,5%   |
| To be served:              | 16°C  |



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