

<b>CA LOVISOTTO</b>	<b>RIBOLLA GIALLA</b>
<b>NAME OF WINE</b>	RIBOLLA GIALLA
<b>VARIETY</b>	RIBOLLA GIALLA (AUTOCTONOUS FROM NORTH EAST OF ITALY)
<b>PLANTING YEAR</b>	2019
<b>SOIL</b>	PONCA (MARLN AND SANDSTONE)
<b>TREATMENTS ON VINES</b>	NATURAL SUPPLEMENTS IF NECESSARY ADMITTED IN ORGANIC AGRICULTURE: BORDEAUX MIXTURE, made from copper sulphate and slaked lime, used in as fungicide. ESSENTIAL ORANGE OIL, CHESTUNT TANNIS, RESISTANCE ACTIVATOR CEREVISANE. SULFUR.
<b>PRODUCTION PER YEAR</b>	50HL/HECTAR, 4-6000 BOTTES/YEAR
<b>VINES TYING</b>	GUYOT with vimini (no plastic)
<b>HARVESTING YEAR</b>	2022, MANUAL WITH GRAPES SELECTION
<b>BOTTLING PERIOD</b>	2023
<b>VINIFICATION</b>	INDIGENOUS YEAST, CONTROLLED TEMPERATURE 16°C, FERMENTATION FOR 10 DAYS
<b>PRODUCTS ADDED TO WINE</b>	TARTARIC ACID, TANNINS EXTRACTS, SODIUM METABISOLFITE (VERY LOW QUANTITY ONLY IN PRE-BOTTLING)
<b>AGING</b>	6-8 MONTHS IN NATURAL TERRACOTTA AMPHORAS - FLORENCE
<b>TYPE OF BOTTLE</b>	BORDEAUX BOTTLE
<b>TYPE OF CAP</b>	STELVIN SCREW CAP
<b>ALTITUDE-CLIMATE-ENVIRONMENT</b>	TERRACES ON A HILL AT 120MTS A.S.L., ORGANIC WOODS AND BEE HIVES TO KEEP VINES HEALTY
<b>WATER SYSTEM</b>	DROP WATERING SYSTEM
<b>AREA</b>	DOC FRIULI COLLI ORIENTALI (FRIULI VENEZIA GIULIA NORTH EAST OF ITALY)
<b>ORGANIC CERTIFICATION</b>	BIOLOGICO CSQA - ITALY
<b>OTHER CERTIFICATIONS</b>	ECO-SUSTAINABILITY "IO SONO FVG" BRAND
<b>TASTING NOTES</b>	STILL WHITE WINE; COLOR: gold bright yellow. NOSE: slightly citrus and flowers aroma with hints of minerals. PALATE: dry, medium body, low tannins, medium-high acidity. Flavors of citrus, baked apple, beeswax. High minerality. 12.5% abv.
<b>FOOD PAIRING</b>	SEAFOOD, CHICKEN, VEGETABLES, SUSHI, ASIAN FOOD, PASTA