RONCHI DI MANZANO

Ribolla Gialla 2025

Friuli Colli Orientali – DOC

Rediscovered in the 1990s, Ribolla Gialla has become one of the region's signature grape varieties.

Made from Ribolla Gialla grapes, it grows on ponca, the characteristic soil of Friuli Colli Orientali composed of marl and sandstone of Eocene origin.

After harvesting, the grapes arrive at the winery for destemming. Fermentation and ageing then take place entirely in stainless steel for about six months. After bottling, the wine continues ageing for a couple of months before release.

Tasting Notes:

Pale yellow in colour, it is dry, fresh and balanced on the palate. Fresh aromas of hawthorn and wisteria are accompanied by warmer notes of yellow plum and citron.

On the palate it shows pronounced minerality. Its freshness makes it particularly suitable as an aperitif, paired with cured meats and cheeses. It is also excellent with fish-based dishes.

To enjoy it at its best, a serving temperature of 10–12°C is recommended.

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