

LUISA

RIBOLLA GIALLA VENEZIA GIULIA IGT

The origin of this grape is uncertain: experts identify the ancestor of Ribolla with “Avola”, a vine imported by the Romans during the occupation of Friuli. Others suggest that this grape coincides with “Robola”, a variety grown in Kefalonia, arriving in Friuli perhaps at the time of Venetians.

The early records date back to the 12th century: at that time the local population appreciated the elegant and fine wines of “Rabiola” Collio.

TASTING NOTE



Straw yellow color with greenish nuances.

The nose is typical of this variety, dry with delicate citrus and floral notes that recall acacia.

On the palate it is fresh and fruity with flavours of pear, peach and citrus and a touch of minerality on the finish.



VITICOLTORI SIN DAL 1927
LUISA



FOOD PAIRINGS

Pairs well with hors d'ouvres, delicate fish, oysters, shellfish.



VINEYARD & PRODUCTION INFO

Vineyard location: Mariano del Friuli, Corona - Isonzo del Friuli DOC

Vineyard size: 5 Ha

Soil composition: mostly gravel

Training method: Guyot

Elevation: 53 m asl

Vines/hectare: 5.500

Exposure: North-South

Vine age: 10 y

Harvest time: mid September

First vintage: 2009

Production: 30.000



WINEMAKING & AGING

Varietal composition: 100% Ribolla Gialla

Fermentation container: stainless steel vats

Length of fermentation: 12 days at 16°C

Maceration technique: cold, on the skins

Type of aging container: stainless steel tanks of 50-100 Hl

Length of aging: 5 months “sur lie”

Length of bottle aging: 2 months



TECHNICAL DATA

Alcohol: 12,5%



PRODUCER PROFILE

Estate owned by: Comm. Eddi Luisa

Winemaker: Michele Luisa

Total acreage of wine: 110 Ha

Winery production: 370.000 bottles

Region: Friuli-Venezia Giulia



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