
FANTIN NODĀR

Friuli Colli Orientali

RIBOLLA GIALLA

Friuli Colli Orientali DOC

Grape varieties

Ribolla Gialla 100%

Production technique

Wine produced with Ribolla Gialla grapes selected in the Friuli Colli Orientali area, in the municipality of Premariacco, in the province of Udine; cultivated with simple guyot. Fermented in stainless steel at a temperature of 18°-19°C for about 15-20 days. It ages in stainless steel tanks and then in the bottle for 3 months.

Organoleptic characteristics

Equipped with a characteristic aroma of wisteria flowers and citrus scents. Balanced and harmonious with an interesting fresh and mineral note on the finish.

Winemaker's recommendation

Ideal with aperitifs and raw seafood appetizers or with quick and light cooking. Serve at a temperature of 10/12°C.

Rocca delle Macie
