

## RIBOLLA GIALLA - CA' TULLIO



RIBOLLA GIALLA - CA' TULLIO Ca'Tullio's Ribolla Gialla is straw yellow with green highlights; fresh floral bouquet reminiscent of acacia blossom; a fragrant wine with a dry, refreshing palate.

Rating: Not Rated Yet

**Price**

Sales price 9,50 €

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### Description

Ca'Tullio's Ribolla Gialla is straw yellow with green highlights; fresh floral bouquet reminiscent of acacia blossom; a fragrant wine with a dry, refreshing palate.

Grape	Ribolla Gialla
Service temperature	10-12 C°
Moment	Aperitif / At Meal
Food matching	Ribolla Gialla is outstanding as an aperitif or with raw fish but equally delicious with rice or pasta in subtly flavoured fish sauces

Winemaking

Pre-fermentative low temperature skin contact for 12 hours at about 10°C; soft-crushing, must clarification by settling at low temperature and fermentation in stainless steel tanks at controlled temperatures using selected yeasts with regular stirring of the fine lees; the wine then matures in tanks before going into bottle.