



# BUTUSSI

## RIBOLLA GIALLA

HARVEST: 2022

Denominazione di Origine Controllata  
Friuli Colli Orientali



### TERRAIN:

Hilly, composed of stratified marl and sandstone of Eocene origin

### HARVEST:

Manual; the time of the harvest is evaluated by sight when the grapes have reached optimum ripeness, which in this zone is normally in mid- to late September.

### VINIFICATION:

After destemming and crushing, the juice is immediately cooled to a temperature of 12°C and left in contact with the skins for 12-16 hours. In this period of time the natural enzymes in the must allow the aromatic components that are linked to the skins to be released, accentuating the wine's structure and the cultivar's typical varietal characteristics. The must is then delicately separated from the skins and fermented, without any clarification, at a controlled temperature for around 14 days

### MATURATION:

8 months in concrete

### CHARACTERISTICS OF THE WINE:

Its color is straw yellow with greenish highlights. It is dry, vinous, and refreshing, harmonious in its structure and with a marked, characteristic floral fragrance. It goes well with cold hors d'oeuvres, fried foods, and shellfish: it is perfect with Venus clams. A great fish wine.

### SERVING TEMPERATURE: 10-12°C

BOTTLES PRODUCED: +/- 15.600	VARIETY:	100% Ribolla Gialla
	YEARS PLANTED:	1990-2014
	VINES/HECTARE:	4100
	YIELD PER HECTARE:	60 HL / ha
	TRAINING SYSTEM:	Double-arched cane
	ANALYTICAL DATA	
	TOTAL ACIDITY:	4.96 g/l
	SUGARS:	0.60 g/l
	TOTAL ALCOHOL:	12,37% vol
	DRY EXTRACT:	17.40 g/l
	TOTAL SULPHITES:	70.00 mg/l
	Organic Sulphites limit:	150,00 mg/l
	Biodynamic Sulphites limit	90,00 mg/l