

Ribolla

Venezia Giulia igt

2016



Made from Ribolla grapes. While fermenting in Georgian amphorae buried underground, it underwent a long maceration with wild yeasts and no temperature control. After the drawing off and pressing phases the wine was poured back into amphorae for at least five more months before it started ageing in large oak barrels, where it was left for six years.

Wine is bottled without fining or filtration.

A beautiful sunny summer allowed for optimal maturation of the grapes and stalks which were kept in fermentation. The autumn rains favored the development of botrytis. Harvest ended Wednesday 28 October.

Service temperature 16-18°C



Waste disposal directions, refer to own municipality guidelines

Gravner bottles are composed of the following materials	BOTTLE	CAPSULE	BOTTLE CAP
	 Brown glass GL 72	 Tin TIN 42	 Cork FOR 51
	GLASS RECYCLING	ALUMINUM RECYCLING	DEDICATED SEPARATE COLLECTION