

Ribolla

Venezia Giulia igt

2017



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 very difficult year. The constant rains in September greatly slowed down the ripening of the grapes and caused the grapes to rot. The harvested grapes contained a good presence of noble rot, which enriched the wine. The harvest ended on October 18th.

Service temperature 14-18°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