

Ribolla Venezia Giulia igt 2018



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.

Spring brought quite high temperatures with frequent rains, while summer was full of beautiful weather with sufficient precipitation. Frequent rains and high temperatures in autumn led to a slightly early harvest. It ended on Monday, October 22nd.

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