



## RIBOLLA GIALLA DOC COLLIO 2022

Tenuta Villanova, Friuli Venezia Giulia, Italy

**eCommerce # 896208 | 13.0% alc./vol. | \$28.95** \*subject to change

*"I can never get enough of this grape variety in Ontario. Sometimes it is fresh and light, citrusy and floral and other times it is made in amphorae, long aged, rich and intense. This example rides along the middle of those which means it has lots of savoury character and tangy acid with a touch of phenolics but its still lithe on the palate. Intriguing."*

**Score – 91p, Value Rating 5 stars (Elsa Macdonald, Wine Align, 2023)**

*Autochthonous wine with ancient origins in Collio, straw yellow colour with slight greenish reflections. Light and floral bouquet with notes of green apple, chestnut flower and acacia.*

**Terroir:**

Founded in 1499, Tenuta Villanova is the oldest wine estate in Friuli Venezia Giulia. The property extends for about 200 hectares, from the Alte Rive of the Isonzo river to the Collio hills. Half of the property is planted with vineyards with very different terroirs: 80Ha in DOC Isonzo 20 Ha in the DOC Collio.

The slopes of the Gorizia Collio are a succession of gentle reliefs ranging from 35 to 60m. These are hills chiselled by hand. Microclimate tempered by Alpine winds but also by breezes coming from the nearby Adriatic Sea. The soil is the Eocene marl, calcareous clays. This land is called "ponca" in the local language.



**Vinification:**

In steel with 7 months aging on the lees and frequent batonnage.

**Variety:** Ribolla Gialla 100%

**Residual sugar:** 1 g/L

**Serving suggestion and food pairing:** Serve at 12°C as an aperitif. Perfect accompaniment for raw fish and sushi.

**Elsa Macdonald, Wine Align'23**

**91p**

**David Lawrason & Sara d'Amato, Wine Align'23**

**90p**

**Luca Maroni**

**94p**



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013



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# CANADIAN ACCOLADES

<p style="color: red; margin: 0;"><b>David Lawrason'23</b></p>	<p><i>Ribolla is an intriguing local white variety of northeast Italy. A bit mindful of muscat. The nose here is quite tropical with green melon, musk and tropical hibiscus florality. It is medium weight, fleshy and bright with very good flavour intensity. The length is excellent. Tasted Sept 2023. <b>Score – 90p. Value Rating - 5 stars.</b></i></p>
<p style="color: red; margin: 0;"><b>Sara d'Amato'23</b></p>	<p><i>An old grape variety originating on the Italian-Slovenian border, Ribolla Gialla often showcases vibrant acids and delicate floral aromas. Here is a rather typical expresssion of the fresher style of this variety, with a touch more volume from 4 months of battonage in stainless steel vats. Particularly enticing are the notes of thyme and elderflower along with pear and mineral on the palate. Youthful and expressive, best enjoyed over the next couple of years. Tasted September 2023. <b>Score – 90p. Value Rating - 4 stars.</b></i></p>
<p style="color: red; margin: 0;"><b>Elsa Macdonald'23</b></p>	<p><i>I can never get enough of this grape variety in Ontario. Sometimes it is fresh and light, citrusy and floral and other times it is made in amphorae, long aged, rich and intense. This example rides along the middle of those which means it has lots of savoury character and tangy acid with a touch of phenolics but its still lithe on the palate. Intriguing. Tasted September 2023. <b>Score – 91p. Value Rating - 5 stars.</b></i></p>