Gradis'ciutta Collio Riserva, Collio DOC [Organic] 2019

IGC0062019

Gradis'ciutta

— Friuli, Italy

Based around the traditional Ribolla Gialla grape of the region, this wine harnesses the gentle integration of oak to produce a ripe and rounded, complex and characterful white

Production

The grapes are sourced from the Bukova vineyards on Mount Calvario, and the Ruttars vineyards near Dolegna del Bollio, at around 150 metres altitude. The soil is the classic Ponca of the zone - layers of marl and sandstone. A blend of predominantly Ribolla Gialla, with Malvasia and Friulano, the varieties are late-harvested, gently pressed and undergo a 24 hour cryomaceration. They're then co-fermented in 10 hectolitre French and Slavonian oak barrels where the wine spends the next 12 months. The wine is released after a further two years in bottle.

Tasting note

Delicate floral and apple skin aromas lead to a vibrant palate of stone fruit and ripe citrus, with hints of spice. Complex, soft and rounded with fresh, balancing acidity and a long savoury and mineral finish.

Food Match

This pairs well with baked fish dishes - such as Sea Bream or Sea Bass cooked in parchment with tomatoes, herbs, olive oil and lemon.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Organic/Sustainable

Appellation:
Collio DOC

Grape Varieties:
Ribolla Gialla 70%, Tocai Friulano 20%, Malvasía 10%

Suitable for:
Vegan