

CANTINA ORZAIA



Grape Variety

Grapes: 100% Ribolla Gialla

Training System: Double arched truss

Soil: Medium texture/rich in gravel

Harvest Period: Early September



Produced using temperature-controlled vinification to preserve the fresh, fruity aromas typical of the variety. Part of the wine ferments and ages in stainless steel tanks, while the other part ferments and ages in oak barriques. This dual approach allows the wine to retain its freshness and varietal character, while gaining greater structure and complexity, enhancing its elegance and enriching it with delicate yet persistent aromatic nuances.



Color: Straw yellow

Nose: Elegant and delicate on the nose, it opens with floral notes of white flowers accompanied by subtle citrus undertones and hints of fresh white-fleshed fruit. The aromatic profile is refined and harmonious, with a subtle complexity that enriches the bouquet without overshadowing the wine's natural varietal character.

Taste: It stands out for its pleasant acidity, which brings vibrancy and freshness, supported by a delicate minerality that enhances its elegance. The body is light yet well-defined, offering a harmonious balance and a fresh, refined finish.

Serving temperature: 12°C



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

