



Ronco Margherita

Ribolla Gialla

Ribolla Gialla by Ronco Margherita is a vibrant and mineral-driven white wine, expressing the authenticity of a native grape. It opens with notes of citrus, green apple, and subtle floral hints. The palate is fresh and energetic, with bright acidity and a pleasantly dry, refreshing finish.

Flavor profile

Straw yellow with light copper reflections. Intense and full bouquet with typical hints of acacia flowers. On the palate, it confirms the olfactory sensations; elegant, full-bodied, slightly acidic, and with a pleasantly bitter aftertaste.

Food pairing

Ideal as an aperitif, it pairs beautifully with acacia and elderflower fritters, which enhance its flavor. It is also excellent with risotto, light fish courses, and white meats.

Tasting notes

Straw yellow with light copper reflections. Intense and full bouquet with typical hints of acacia flowers. On the palate, it confirms the olfactory sensations; elegant, full-bodied, slightly acidic, and with a pleasantly bitter aftertaste.

Winemaking

The grapes are gently destalked and immediately after subjected to a slight cryomaceration for a short period. They are then lightly pressed and the obtained must is placed in stainless steel containers where alcoholic fermentation will take place. The wine is left to mature in the same containers for about 5 months. When this period is completed, bottling is carried out followed by refining in the bottle before being marketed

Appellation

IGT

Region

Friuli-Venezia Giulia

Country

Italy

Wine type

White

Blend

Ribolla Gialla

Alcohol %

12.5

Bottle size (ml)

750