

Rali Wine

When the passion comes true ...

COLLIO RESERVA

Gradiscutta

Production area

This is a new project, beginning in 1999, in which we produced for the first time at our winery, a Collio riserva, vinified exclusively with the indigenous varieties, Ribolla Gialla, Malvasia and Friulano, fermented in large wooden casks (botti), 10 hectoliters in size.

Vineyards

Type: White

Grapes: Ribolla Gialla, Malvasia и Friulano

Harvest: The grapes are harvested later than normal

Maturation

The grapes are harvested late and then undergo a soft pressing. The tumultuous fermentation takes place in stainless steel, while the second phase takes place in 10 hectoliter botti from French and Slavonian wood. It remains there until the end of August, at which point it is bottled. Following this, is the final aging in bottle, which lasts until the November of the year following the harvest. The wine is thus in the market almost two years after the harvest; the grapes underwent maceration for 24 hours and were pressed and then fermented at controlled temperatures. The wine was kept on its yeasts (sur lie) until it was bottled.

Sensory

A beautiful golden yellow. Fine and complete, offering elegance amidst its power. It has a bouquet that recalls dried apricots, apples and a note of cream. Soft and encompassing, with a persistent finish that has distinct characteristics of a mature wine that can still evolve.

Serving

It is recommended to be served at 11 - 12°C

Recommended foods

As an aperitif or a vino da meditazione served fairly cool. At warmer temperatures, it is interesting to pair with baked fish, white meats or with aged cheeses

