



Balancing 3 generations of winemaking tradition with leading edge cultivation techniques, owner/winemaker Giorgio Colutta leads his team in producing some of the most graceful wines in the eastern hills (Colli Orientali) of Italy's Friuli region. Using organic, biodynamic, and renewable energy practices in the vineyard and the cellar, Colutta strives to be a benchmark in a new era of wine-making, focusing on infusing regional distinctiveness into wines crafted with a eye toward sustainability and rooted in the beauty and power of terroir. The 2021 Ribolla Gialla Cru is noted for its immediate burst of intense freshness and enlivening acidity - a charming expression of this varietal.

Region & Classification

|country| Italy

|region| Friuli

|sub-region| Friuli Colli Orientali

|vineyard| Buttrio

|classification| DOC

Wine Data

|varietal| 100% Ribolla Gialla

|alcohol| 11.7 %

|pH| 3.25

|acidity| 5.76 g/L

|residual sugar| 0.2 g/L

Terroir & Cultivation

|soil| Clay

|exposure| South

|elevation| 120m

|farming practices| Organic and biodynamic farming practices; guyot vine training system

|harvesting| Harvested in September

|age of vines| 6 years

|yield| 9,000 kg/ha



Vinification & Aging

|fermentation| Soft pressing followed by refrigeration, settling, and racking of the cleaned must; half of the resulting must fermented in stainless steel tanks at a controlled temperature of 17° C with the addition of selected yeasts, with the other half fermenting in 25hl wooden barrels at a non-controlled temperature (no higher than 24° C) followed by malolactic fermentation

|aging| Aged 6 months in stainless steel

|production| 75 hectoliters

