

# La Sclusa



## La Sclusa Friuli Colli Orientali Ribolla Gialla DOP



**Grape Variety** 100% Ribolla Gialla (indigenous grape variety)

**Vineyard Location** Colli Orientali del Friuli

**Soil** Typical of this area is the so-called "Flysch of Cormons", made of alternating layers of marls (calcareous clays) and sandstones (calcified sands)

**Training System** Sylvoz

**Vine Density** 4,000 vines per hectare

**Yield Per Hectare** 9,000 kg. per hectare

**Vineyard Size** 40 hectares

**Annual Production** 16,000

**Harvest** Manual, grape selection

**Vinification / Aging** Stainless steel tank and resting until bottling in spring

**Alcohol Vol** 13%

**Color** Lemon with green hues

**Aroma** Ripe yellow peach, mint, and citrus fruit with a flowery background of acacia

**Taste** Dry white wine medium alcohol, medium-light body, and a savory finish. Its pleasant bouquet recalls the aromas of stone fruit and acacia

**Food Pairing** A wine that pairs well with any seafood dish as well as creamy and velvety soups

**Serving Temperature** 10-12° C / 50-54° F

**Type Of Cork** Natural Cork

**Bottle Size (L)** 0.75

