



La Sclusa Friuli Colli Orientali Ribolla Gialla DOP







	Grape Variety	100% Ribolla Gialla (indigenous grape variety)	
	Vineyard Location	Colli Orientali del Friuli	
LaCusa	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	
A COLOCIE COLOCIES	Annual Production	16,000	
	Harvest	Manual, grape selection	
- 6	Vinification / Aging	Stainless steel tank and resting until bottling in spring	
Laclusa	Alcohol Vol	13%	
A CANTAN	Color	Lemon with green hues	םי ר
RIULI COLLI ORIENTALI renominazione di Origine Protetta	Aroma	Ripe yellow peach, mint, and citrus fruit with a flowery background of acacia	
RIBOLLA GIALLA	Taste	Dry white wine medium alcohol, medium-light body, and a savory finish. Its pleasant bouquet recalls the aromas of stone fruit and acacia	Derience
nbottigliato da Azienda Agricola La Schus Zonmig Gino e figli s.s Cevidale del Friuli - Italia PRODUCT OF ITALY de comparison contrast sum 13% vol	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	翻げ
See Bar	Type Of Cork	Natural Cork	
	Bottle Size (L)	0.75 Scan	