

Ribolla Gialla

Venezia Giulia IGT



In vineyard

The vineyards are located in Friuli-Venezia Giulia, a region with a strong tradition tied to Ribolla Gialla, an indigenous Friulian grape variety. The soil characteristics of this area are ideal for its cultivation, enhancing freshness and aromatic complexity. The grapes are harvested at perfect ripeness in the first ten days of September, during the coolest hours of the day, to preserve their primary aromas.

In cellar

After macerating on the skins for about four days, the must is separated through a gentle pressing. Fermentation takes place in stainless steel tanks at low temperatures, followed by a long period of lees aging before bottling, enhancing the wine's structure and complexity.

Tasting notes

In the glass, this Ribolla takes shape with a deep straw-yellow color and an enveloping, structured, harmonious profile, capable of expressing great intensity and emotion. The aromatic profile opens with fresh linden blossom, accompanied by white peach and delicate exotic hints of papaya, in a dynamic balance between freshness, warmth, and fine minerality.

On the label *the Artist Blackbird*

Il Merlo Artista interprets one of the most elegant and harmonious expressions of Ribolla Gialla. An indigenous grape variety deeply rooted in Friuli's identity, Ribolla has known many interpretations. Like a great musical composition, Bosco del Merlo's Ribolla plays between the notes with elegance and precision, revealing new nuances of character with every sip.

Pairings

The wine matches perfectly with fish, especially with baked seabass in salt crust. Try it also with a selection of blue cheeses.

Serve at 8/10°C.



Luca Maroni
94 points



Gambero Rosso
2 bicchieri

13% Vol.
Bottle size: 0,75 l
Sugars: 1,5 g/L (+1,5)

