



Tenuta Sant'Helena Ribolla Gialla Venezia Giulia IGT

Bright white with a refined essence, a fresh and exuberant flavor.

This ancient native vine frees the generosity of the lands from which it comes, always pleasant.



LOCATION

Region: Friuli-Venezia
Giulia, Italia.



SOIL

Marly of eocentric origin.



ESTATE

Fantinel.



VINE

Vine training: Guyot.
Density of plants: 4,600/ha.
Age of vines: 20 years old.



WINEMAKER

Alberto Zanello.



VINIFICATION

Hand picked. Crushed. Destemmed.
Light maceration 12 hours. Pressed,
clarified, fermented. Stainless Steel.



VARIETALS

100% Ribolla Gialla.



BARREL

None.



RESIDUAL SUGAR

2 grams per liter.



MATURATION

6 months in stainless steel.



ACIDITY

5.7 grams per liter.



VINTAGE PRODUCTION

1,666 cases.



ALCOHOL

13% by volume.



FOOD PAIRING

Polenta crusted shrimp, baked ziti
with salad, and seafood stew.



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