

FRIULI COLLI ORIENTALI

RIBOLLA GIALLA

Friuli Colli Orientali



The Friuli Venezia Giulia region is located in the northeastern part of Italy, bordering Slovenia to the east and Austria to the north. Its wine was already well known to the Celtic populations living in the area long before the arrival of the ancient Romans.

One of the most noted and suitable territories of the Friuli, is located at the border with Slovenia, taking its name from the eastern hills of the Friuli. This area includes a stretch of hills that rise above the region's biggest city, Udine. In total, this area comprises more than 2000 hectares with many different sub-zones. The climate here is essentially continental, with some maritime influences in the south, due to its proximity to the Adriatic Sea.

The terrain is mostly composed of marl and sandstone. This geological factor, together with the different expositions of the vineyards, helps to make the area very adaptable not only to international vines, both white and red, but to a great number of native ones.

The principal varieties are:

- **Malvasia:** in this case referring to the Malvasia Istriana - a white grape - also present in other regional DOCs. The vineyard is well adapted to different territories. For this reason, the gustative spectrum expressed, is rather varied.
- **Ribolla Gialla:** white berry that must derive its name from the vinification process, during which it is "re-boiled" rather vigorously inside the barrels. The sparkling version is becoming more and more popular.

WINE RANKING



- **Friulano:** white grape from Central Europe. Before the end of the last century, the variety from this area bore the name Tocai. Gustatively speaking, it typically recalls almonds on the finish.

- **Verduzzo:** white grape with two types: the more diffuse yellow version, and the green, which is now very rare. Utilized for dry but also sweet wines, for example the Ramandolo.

- **Pinot Grigio:** very common grape in northeastern Italy, with grayish-pink color. Despite the fact that a sweet version exists in other parts of Italy, here, in the eastern hills of the Friuli it is produced only in a dry version.

- **Refosco dal Peduncolo Rosso:** red grape that is part of many regional labels. It belongs to the

Refosco family, which among others includes another much-used variety in the Friuli, the Terrano.

In the Friuli region, numerous blends are also produced, obtained in particular from a mix of white grapes. The Doc Friuli Colli Orientali was established, even though with a slightly different name, in the '70s.

Ribolla Gialla

GARDINI NOTES WINE RANKING

The targets are three: short (5-8 years), medium (10-15 years) and long (more than 15 years), which denote the aging potential of the wine.



SHORT (5-8 years)



MEDIUM (10-15 years)



LONG (more than 15 years)

90



Friuli Colli Orientali DOC Ribolla Gialla 2016

LIVIO FELLUGA

A delicateness on the nose - acacia and sensations of citrus peel - manifests itself in the mouth, though not for the whole length of the sip. The entrance is fresh and mild as would be expected after the perceptions on the nose; followed by a pulpy rather than juicy triumph of yellow fruit with touches of nut.



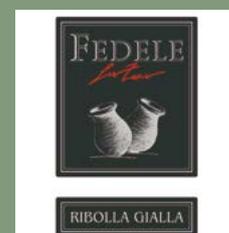
89



Friuli Colli Orientali DOC Ribolla Gialla 2016

FEDELE LIS ZARIS

Fragrant herbs, some floral touches, and white-fleshed fruit characterize the aromatic range. Some sweeter touches of yellow peach appear on the nose. It enters in the mouth slender and then subtly, widens though never too much, on suggestions of white-fleshed fruit. The finish is also slim, thanks to an anise note.



89



Friuli Colli Orientali DOC Ribolla Gialla 2015

LE DUE TORRI

On the nose, a mix of white fruits such as apple and pear with sweet and sour citrus confers dynamism and complexity. The sip proposes again the same suitcase of fruity notes just expressed on the nose, while adding to them a profound flavor that manifests itself from mid-sip and beyond. Rather long finish.



88



Friuli Colli Orientali DOC Ribolla Gialla 2016

I CLIVI

Intense green, not as in the color, but like a noble sensation, fresh and balsamic, characterizes the nose of this label. Ranging from apple to tea, until a balsamic note of anise. In the mouth it is acidic and citrusy, without ever forgetting that green feeling, which in this phase, positively influences the gifts of this wine and its drinkability.



WINE RANKING

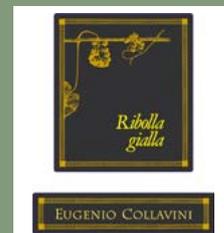
88



Friuli Colli Orientali DOC Ribolla Gialla Spumante Brut 2012

EUGENIO COLLAVINI

A little less than 30 months on the lees. Fine bubbles that smell of citrus, white-fleshed ripe fruit, and yeast. In the mouth, the first perception is dry, but also juicy from citrus especially sour followed by rounder notes of ripe yellow fruit, spices, and orzo.



87



Friuli Colli Orientali DOC Ribolla Gialla 2016

ZOF

Faded straw color. Aromas of ripe fruit and nuts. The catalog of sensations expressed by the nose is rather ample, as much as it is intense. Noticeable is crisp quince, citron, apricot, and almond. Despite proposing again the same impressions in the sip, it is never too opulent, thanks to an additional subtle and flavorful vein.



86



Friuli Colli Orientali DOC Ribolla Gialla Rjgialla 2016

LA TUNELLA

Straw yellow with green reflections. Crisp and clean aromas that recall a mix of rennet apple and yellow peach. In the mouth, the fruity part - as proper as it is - dominates the gustative scene. Discrete complexity, initially floral from acacia, and then especially on the finish, flavorful.



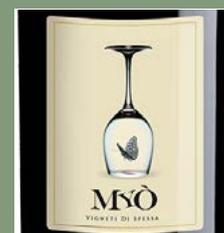
86



Friuli Colli Orientali DOC Ribolla Gialla Myò Vigneti di Spessa 2016

ZORZETTIG

Delicately floral and fruity on the nose, because of which there is intensity and power of the aromas, as well as quality. The floral sensations translate into acacia and wildflowers, while those of fruit resemble apple and white peach. The mouth is faithful to the perfumes with the exception of a light balsamic note. Only moderate persistence.



85



Friuli Colli Orientali DOC Ribolla Gialla 2016

RONCO DELLE BETULLE

Ripe on the nose with abundant fruit: white, yellow, and even tropical. The strength of the nose is lessened in part by a refreshing balsamic note. In the mouth, the intensity of the aromas has a less powerful 'resonance.' Citrusy and flavorful sensations render it more dynamic and slender in the gustative sense.



85



Friuli Colli Orientali DOC Ribolla Gialla Spumante

LE DUE TORRI

A sparkling wine obtained through re-fermentation following the Charmat method. Green aromas from apple, kiwi, and mint. The mouth is less dry and a bit less articulated, limiting itself to sensations of ripe rennet apple and fresh apricot. Finish, once again mentholated.



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45

JULY 2017

FRIULI COLLI ORIENTALI
WINE RANKING BY
LUCA GARDINI
THE WINE KILLER

TASTING PERIOD
JULY 2017

