



PICÈCH
le vigne del Ribel

COLLIO FRIULANO 2023

Denominazione d'Origine Controllata
MADE EXCLUSIVELY WITH FRIULANO GRAPES

DOC area: COLLIO, Pradis hills near Cormòns

Planted in: 1966, 1997

Yield per hectare: 6,000 kg

Type of soil: marl and sandstone ("Ponca")

Training system: Guyot

Vine density: 4,500-5,500 plants per hectare

Harvest time: mid-September 2023

Winemaking technique: the grapes are destemmed and undergo maceration for a few hours. The wine then spends time on its lees during nine months of fermentation and ageing in steel vats.

Bottled in: June 2024

Alcohol by volume: 13.5%

Serve at: 12°C

Expected capacity for ageing: 8-10 years

No. of bottles made: 8,600 bottles

Sensory profile: the tangy qualities provide solid foundations for this full-flavoured, almost saline wine, which has a warm, leisurely finish with an almond twist.

Pairings: as an appetizer with ham from the local area (such as D'Ossvaldo Prosciutto from Cormòns), chicken salad, delicate fish dishes and fresh goat cheese.

All of our labels feature the words "Le vigne del Ribel" ("Rebel's vines") in tribute to Roberto's father: a man who was never prepared to compromise. It took endless amounts of backbreaking work to achieve his goals, but he never let the pressure get on top of him and he always embraced the good things in life. His personality is perfectly encapsulated by the hedgehog that has become the company's symbol.

Ribel was particularly fond of our Friulano, which embodies the spirit of the past.

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