

Tenuta Sant'Helena

COUNTRY

Italy

REGION

Friuli Venezia Giulia

APPELLATION

Collio DOC



"Caterina" Ribolla Gialla 2024

VARIETALS

100% Ribolla Gialla

VINEYARD PHILOSOPHY

Traditional farming

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
6 hectares facing south-west	200 meters	Gentle hills	"Ponca" (Calcareous marl and sandstone)
YIELD	DENSITY	CULTIVATION	VINE AGE
7,000 kg per hectare	4,600 vines per hectare	Guyot	25-30 years

CLIMATE

Mild climate, favored by the protection of the Julian Alps to the north and the opening to the Adriatic Sea to the south. The 2024 vintage brought a slightly lower quantity than the previous year, but the grapes were healthy and of excellent quality.

HARVEST PERIOD

Hand-harvested in early September, beginning earlier than average.

VINIFICATION

Fermentation in stainless steel.

AGING

Aged for 6 months in stainless steel, followed by an additional 1 month in bottle.

FIRST VINTAGE PRODUCED

2008

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RES. SUGAR	NET DRY EXTRACT
13% Alc./Vol.	5.90 g/l, pH 3.39	0.8 g/l	22.6 g/l

TASTING & PAIRINGS

Appearance: Bright straw yellow.

Nose: Yellow flowers, apple, and delicious citrus sensations.

Palate: The lively and tantalizing acidity is accompanied by a strong minerality, typical of the area.

Pairings: Pairs well with finger food and hors d'oeuvres.

Excellent with oysters and clams.

Serving Temperature: 50-53°F



AVAILABLE FORMATS

750 ml



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