HOUSE OF TOWNEND

# Odulin Ribolla Gialla

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| **Price** | £11.99 |
| **Code** | ODUL001 |

This excellent white wine is a Gold medal winner from Friuli Venezia Giulia, a region in north-east Italy, renowned for its incredible white wines.

**Tasting Notes:**

A yellow straw colour, with flecks of green. On the bouquet there are notes of white flowers, lemons, white fruits, and fresh spices. A wonderfully harmonious palate with a well-balanced, spicy finish.



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| Specification | |
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| **Vinification** | The grapes are harvested by hand and treated with great care. After gentle destemming, they are softly pressed. At this point, the must undergoes cold static sedimentation for 24-48 hours before being racked off for fermentation. Fermentation takes place at a controlled temperature of between 17 and 19 degrees for approximately 10-12 days. After fermentation the wine is racked off and remains in stainless steel for a few months until bottling. |
| **ABV** | 12.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink now |
| **Country** | Italy |
| **Region** | Friuli-Venezia-Giulia |
| **Type** | White Wine |
| **Grapes** | Ribolla Gialla |
| **Vintage** | 2024 |
| **Style** | Dry |
| **Body** | Soft, fruity and aromatic |
| **Producer** | The Wine People |
| **Producer Overview** | The Wine People is a new company established in 2009, the brainchild of an Italian, a Frenchman and a Dutchman. Stefano Girelli, Philippe Marx and Peter Kosten have combined their skill and experience to bring affordable good value wines from across Italy, with the help of renowned Italian winemaker Stefano Chioccioli who makes all the wins. All vineyards are situated on gentle hillside slopes in the Treviso province. Vines are Cordon trained and density is 4-5,000 plants per hectare. |
| **Closure Type** | Cork |