

“L’adelchi”

Ribolla Gialla DOC Collio

In 2007, the two brothers Gianni and Giorgio Venica, current owners of the company, dedicated this wine to their father Adelchi. A token of gratitude for all that he had bequeathed to them: from the cellar to the vineyards, and the invaluable teachings to pass on the craft of winemaking.

It is a wine of the heart, symbolizing the connection and the passing of the torch from one generation to the next within the Venica family.

The Ribolla grape is, in fact, an ancient variety that renews itself with each generational transition. Through the vines that stand majestically over time, flows the essence of generations, an immortal bond that encompasses the past, the present, and the future, lovingly passing on the wisdom of a grape variety that speaks of history and life – the story of Venica.



Technical information



Alcohol content %
12,50%



Total acidity ‰
4,43‰



Harvest
Grapes were harvested and destemmed between September 12th and September 21th, 2022.



Bottling
The wine was bottled during the full moons between March and June 2023.



Vinification | Aging

After harvesting, the grapes are macerated for about 14 hours at a temperature of 10/12°C in dedicated containers, protected from oxygen with innovative systems that recycle fermentation carbon dioxide, in order to minimize the use of antioxidants. Approximately 60% of the wine matures in large wooden barrels of 20/27 hectoliters and 5 hectoliters tonneaux, while the remaining portion is aged in stainless steel containers.

Sensory information



Color

The Ribolla Gialla from Collio displays a greenish-yellow color.



Olfactory notes

The bouquet, characterized by the scent of wildflowers, is pleasant and delicate. On the nose, the typical notes of Golden apple and Kaiser pear blend with citrusy undertones.



Taste notes

Prominent freshness inherent to the grape variety and a nearly briny savoriness that intertwines with a subtle mineral quality. Citrusy notes resurface, culminating in a finish alongside graceful acidity.

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Aging potential

Over 6 years



Serving temperature

12/13°C



Formats

Half bottle 37.5 cl
Standard bottle 75 cl
Magnum 1.5 l



To be paired with

Delicate seafood appetizers, sandwiches with tuna sauce, zucchini velouté, buttered salmon crostini, or grilled chicken salad.



Grape Variety

The Ribolla Gialla grape, a white variety, is a native of Friuli and is distinguished by its clusters, which, at the moment of maturity, take on a particularly warm and intense color, almost golden. This characteristic gives rise to the "gialla" (yellow) attribute in the variety's name.

It is a rather ancient grape variety with origins not well-defined, but dated back to the 13th-14th century in Friuli-Venezia Giulia. Some argue that it was present in the Dalmatia region, which was then part of the Republic of Venice.



Vineyard and Vineyard Plot

Our Ribolla Gialla vineyards are situated within the territory of the Collio DOC.



Venica & Venica

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