

Ribolla Gialla Biele Zôe Cuvée 8515 is the best wine from the Colli Orientali del Friuli

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Bellazoia, 8 November 2017

The Ribolla Gialla Biele Zôe Cuvée 8515 by Tenimenti Civa is the best still Ribolla of the Colli Orientali del Friuli: this is the result that emerged from the 2018 editions of the major wine guides: Bibenda, Veronelli, Vini Buoni d'Italia, Gambero Rosso, Espresso, Slow Wine, and Vitae.

The 2016 vintage of the Biele Zôe, which proved so popular, is made mostly from Ribolla Gialla grapes topped up with Chardonnay, Friulano and Sauvignon, and is produced by Tenimenti Civa using grapes from its own vineyards. It shows an inviting, fresh, fruity palate of wild strawberry, citrus and a hint of apple.

In its Biele Zôe Ribolla Gialla, the winery aimed to express the wine's great drinkability.

Ribolla Gialla is a perfect match for starters such as marinated salmon, raw scampi, octopus with San Daniele ham, and steak tartare. It also goes excellently with crustaceans such as slipper lobster, shrimps, scampi and spiny lobsters, without the proverbial metallic taste often associated with such pairings, and makes a good accompaniment to spicy food, showing particular affinity with vegetable dishes. Try it with delicate white sea fish such as sea bass, gilt-head bream, umbrine, turbot, and John Dory.

The prestigious award will be awarded in Rome at the Cavalieri hotel as part of the gala dinner scheduled for Saturday 18 November 2017.