



Damijan Ribolla Gialla

Overview

- A wild, luminous expression of Friuli's signature grape from winemaker visionary Damijan Podversic, this Ribolla Gialla is anything but simple. Extended skin contact and long aging unlock a golden-hued wine layered with dried citrus, apricot, chamomile, wild herbs, and salty stone minerality, all wrapped in a firm yet elegant tannic frame.
- Vibrant, textural, and deeply expressive, it captures the essence of Collio in every glass.

Appellation: Collio DOC

Varietals: White, dry, skin-contact

Type: 100% Ribolla Gialla

Winemaking and Vineyard Notes

Vinification: The maceration begin in big barrels of oak for 60 to 90 days.

Aging: Aged in 20 or 30 hl barrels for 3 years and rest for 1 year in the bottles.

Soil: Ponca – Opoka, Sandstone/Marl.

Yield: 4t per hectare.

Tasting Notes

Color: Golden-amber.

Bouquet: Hints of tangerine peel, apricot and roses.

Palate: Dried citrus peel, apricot, chamomile, wild herbs, beeswax, and crushed stone.

Serving Temperature: Best when served at 15°C or 59° F

Alcohol: 13.5%

Food Pairing

Roast chicken or pork with herbs, mushroom risotto, and aged alpine cheeses all work beautifully with its tannic structure and savory depth. It also pairs especially well with umami-rich dishes like grilled octopus, saffron seafood stews, or richly spiced Middle Eastern and Japanese cuisine.



Damijan Podversic Winery is one of the defining estates of Friuli's modern skin-contact movement, known for its cult-classic, mineral-driven wines made with patience and absolute minimal intervention. Working the limestone-rich ponca soils of the Collio hills, Damijan Podversic farms organically and harvests by hand, treating each vineyard parcel with a long-term, artisanal approach. Breaking the confines of tradition and shunning modern practices like the use of stainless steel, Damijan pursues natural winemaking, which he learned from the great Friulian producer Josko Gravner.