

Le Vie di Bucovaz



Progredi

To move forward.

Ribolla Gialla
IGP Venezia Giulia

41.115609,146.9220616,11



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From the Latin word for “to move forward”, **Progredi** is a **Ribolla Gialla** that celebrates the challenges of traveling. It is about embracing new experiences with freedom and a carefree spirit. **Trying, experimenting, opening yourself up to new ways of living, and then returning home with a whole new perspective on the world.**

Ribolla Gialla is an eclectic grape. It adapts easily to different winemaking styles, to both hilly and flat landscapes, and to poor and rich soils. Its roots run so deep in our region that no matter how you craft it, it turns out beautifully.

Its marked acidity allows the creation of dry and acidic wines that stand up well to oak aging, as seen here, creating seamless and harmonious combinations.

The idea that 1 + 1 becomes 3.

Golden apple, dried lemon peel, licorice, and cardamom burst on the nose with intensity, hinting subtly at a touch of oak. On the palate, it rushes in with vigor, teasing with bright, fresh, and pronounced acidity before leading to a smooth, almost vanilla-like finish.
Its perfect pairing? Creamy veal scaloppine in white wine.

Vine Variety



100% Ribolla Gialla

Soil



Alluvial origin,
gravelly and limestone-rich.

Pest Control Methods



Integrated Pest Management
(SQNPI)

Vinification



The grapes are gently pressed, selecting the first part of the must, which then ferments in stainless steel tanks at a temperature of 17-18°C. The wine ages on the lees for 8 months, with frequent stirring (batonnage). After bottling, it undergoes additional aging in the bottle for several months before being released on the market.

Aging



500-liter tonneaux

Harvest



First ten days of September

Type of glass



Large glass

Serving temperature



10-12°