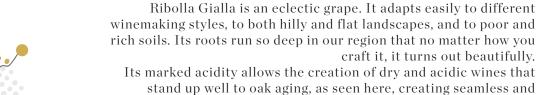
Le Vie di Bucovaz

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.



The idea that 1 + 1 becomes 3.

harmonious combinations.

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.



Progredi

To move forward.

Ribolla Gialla IGP Venezia Giulia



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

Large glass







Type of glass





