



Forchir

VITICOLTORI IN FRIULI

RIBOLLA GIALLA

Grapes: 100% Ribolla Gialla

Our vineyards: Codroipo (Udine), grown according to the Guyot method with 5,000 vines per hectare.

Soil type: alluvial, pebbly.

Vinification: cold-maceration in the skins, soft pressing and fermentation at a controlled temperature with no added sulphites.

Maturation: on its own yeasts, in steel vats.

Alcohol content: 12%

Typical characteristics: known as "Robola" at the times of the Venician Republic, as "Rainfald" to the Germans, who highly praised it, and as "Rebula" in the near Slovenia, it is an endemic vine, which has been identifying the region of Friuli as a border land for centuries. It's a dry, slightly acidic, light-bodied wine with floral notes of robinia and citrus.

Serving suggestions: aperitif wine and all fish!

Serving temperature: 10° C

