



# Forchir

VITICOLTORI IN FRIULI

## JOY SPUMANTE EXTRA BRUT

Grapes: Glera and Ribolla gialla

Our vineyards: Camino al Tagliamento and Codroipo (Udine)

Soil type: alluvial, pebbly.

Vinification: cold-maceration in the skins, soft pressing and fermentation in autoclave with no added sulphites.

Maturation: after secondary fermentation in an autoclave, remain on the lees of its own yeasts and fine bottle ageing.

Alcohol content: 11,5%

Typical characteristics: JOY, Friulian expression of amazement (OOH!) but also internationally happiness, JOY!  
Born from the desire to offer a unique, innovative and joyful sensorial experience.  
Delicious fresh citrus aromas from the most classical native grape of Friuli, the Ribolla Gialla, combined with traditional floral hints from Prosecco.

Serving suggestions: excellent aperitif and great companion of seafood and raw fish.

Serving temperature: we recommend serving at 8°

