

RIBOLLA GIALLA

VENEZIA GIULIA

INDICAZIONE GEOGRAFICA TIPICA

Grape variety: Ribolla gialla

Production area: Friuli Venezia Giulia

Soil type: Alluvial, stony

Expected harvest time: End of August

Alcohol by volume: Approx 12.5%

Residual sugar: Approx 3 g/l

Available formats: 0.75 l Burgundy bottle

Recommended wine glass: Standard medium-sized white wine glass

Serving temperature: 10° C

Vinification: Upon arrival in the cellar, the fresh Ribolla Gialla grapes are moved from the receiving hopper to the vacuum presses where they undergo soft pressing at a negative pressure of -0.2 BAR with oxygen reduction (to prevent oxidation and uncontrolled fermentation, avoiding the need to add chemicals). After racking and the simultaneous separation of the skins, the resulting flower must is conveyed into steel wine vats where yeast is added for alcoholic fermentation at a controlled temperature of about 16°C for approximately 10 days. This is followed by a second racking to eliminate the coarser particles, a period of refinement on the noble lees, and cold decantation so that the lees fall to the bottom of the wine vessel. Finally, after a resting period, bottling can take place.

Tasting notes: An ancient indigenous Friulian grape variety cultivated since Roman times in our region and as far away as Slovenia and Croatia, in recent decades it has seen its fame expand further and further out of the region to the point that it has become the best known and most appreciated indigenous Friulian wine. The versatility of its grapes allows us to obtain excellent results in both still and sparkling versions.

The latter version is a pale, bright straw-yellow wine with a medium body. With tempting floral (white rose, acacia), fruity (white peach, pear), and to a lesser extent herbaceous (summer hay) aromas, this wine surprises with its freshness and savouriness.

Forchir's still Ribolla Gialla is an ideal companion throughout a fish meal, from crudités and tartare to steamed shellfish, seafood pastas and risottos. Its freshness also goes well with mixed fried seafood and vegetables, and baked fish.



Forchir

VITICOLTORI IN FRIULI

Famiglia Bianchini

