

# RIBOLLA GIALLA BRUT

## FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety: Ribolla Gialla

Production area: Friuli Venezia Giulia

Soil type: Alluvial, stony

Expected harvest time: Second half of August

Alcohol by volume: Approx 12%

Residual sugar: Approx 8 g/l

Available formats: 0.75l Champagne bottle

Recommended wine glass: Medium, tapered sparkling wine glass

Serving temperature: 8° C

**Vinification:** The Ribolla Gialla grapes are harvested just before full ripeness to obtain a sparkling wine base with great freshness and fruit. Upon arrival at the winery they are moved from the receiving hopper to the vacuum presses where they are gently pressed 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 initial fermentation to obtain the so-called base wine. After a very short ageing it is moved to the autoclaves: here the yeasts and sugars are added that will start the second fermentation, or refermentation, after which the Long Charmat method is used, with the resulting sparkling wine left on its noble lees for a long time in order to refine its aromatic component. Separation of the suspended particles takes place by means of cold decantation. When we decide the wine is ready, it is bottled under isobaric conditions to avoid pressure loss.

**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.

A brilliant straw yellow, the body is medium, while the grain of the bubbles is fine and persistent. The first aromas are floral (white rose, acacia), fruity (white peach, pear), and to a lesser extent herbaceous (summer hay), which immediately give way to the fermentation aromas given by the sparkling method (leavened bread). Freshness and savouriness strike the palate, as does as a thirst-quenching minerality.

Forchir's Ribolla Gialla Brut is an unbeatable sparkling wine as an aperitif, but thanks to its structure it can be enjoyed throughout a meal, accompanied with Prosciutto di San Daniele, or even a fish dinner from appetiser to first course.

 **Forchir**  
VITICOLTORI IN FRIULI

*Famiglia Bianchini*

