

Ribolla Gialla Brut Friuli DOC Forchir



Forchir

VITICOLTORI IN FRIULI

The Producer:

Friuli, Family and Franco is how Giulia Bianchini, daughter of Franco, have come to define what Forchir stands for in its modern age. Founded by a noble Austrian family who had settled in Friuli in the 19th Century it was initially an entirely agricultural concern but over time the viticultural side gained more importance and it was one of the first companies in Friuli to sell bottled wine. The company was passed to its young winemaker, Franco Bianchini in 1984 after it was became clear he would commit to carrying forward the company's tradition and name. Together with his daughter Forchir is now very much a modern winery with the certifications and solar panels to show for it.

The Wine:

Grape	100% Ribolla Gialla
Area	30ha Camino al Tagliamento, Friuli DOC. Alluvial & stony soils
Viticulture	Soil tilling instead of herbicides, green manure instead of fertilizers.
Harvest	Second half of August
Vinification	Soft-pressing, short skin maceration. Long Charmat method in tanks for 11 months (Friuli DOC requires 3 months for sparkling DOC wine). Lees kept in movement to enhance texture & aromatic depth. Minimal use of SO ₂ .
RS	8g/l

Tasting Notes:

Medium-bodied; white rose, acacia, pear and white peach with leavened bread aromas; fresh on the attack with a savoury mid-palate that leaves you searching for the second sip. 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.

Code:	2142
ABV	12%
Pack:	6x75cl
Vegan:	Yes
Organic:	No
Certification	SQNPI Sustainable Viticulture

