

Ribolla Gialla IGT delle Venezie - Forchir



The Producer:

An ancient grape variety Ribolla Gialla was well established in Friuli and the neighbouring country of Slovenia by the Middle Ages. Although hard hit by the phylloxera epidemic of the 19th century and frequently replaced by French varieties it is now beginning to take a more prominent role. The Forchir estate, established in the late 19th century, has over 200 ha. of vineyards and grows a wide variety of both international varieties and indigenous grapes.

The Wine:

Grape(s): 100% Ribolla Gialla
Area: From vineyards near Gorizzo in the province of Udine.
Av. age of the vines: 5 years old
Vine density: 5,000 vines per ha.
Yield: 70hl/ha
Training System: Guyot
Harvest: By hand at the end of September
Vinification: There is no maceration and aer a so pressing it is fermented for 8 days at 15°C in stainless steel vats. There is no malolactic fermentation
Ageing: Kept in stainless steel vats on its own lees for 5-10 months before bottling.

Tasting Notes:

- A very earthy, characterful nose with a touch of mushrooms. On the palate it has a rich texture and well balanced finish.
- The Ribolla Gialla grape is not a new grape from Friuli in north east Italy more a case of one that is a welcome re-discovery. A very earthy, characterful nose with a touch of mushrooms. On the palate it has a rich texture and well balanced finish.

Code: 2141
ABV: 12%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Screwcap

