



FATTORIA FORANO

Le Piagge Colli Maceratesi Ribona DOC

Produced with pure RIBONA grapes, it is an expression of the character and typicality of a unique territory, that of Macerata, to which our family has always been strongly linked.



PRODUCTION AREA	Appignano (Macerata)
VINEYARD POSITION	300 mt above sea level
GRAPE VARIETIES	Ribona
VINEYARD EXPOSURE	South
HARVEST PERIOD	Mid-September
GRAPE HARVEST	Hand Selection

VINIFICATION

Soft pressing of the whole cluster (not destemmed). Static cold fermentation of the must in stainless steel tanks and ready for sale the following spring.

FEATURES

Pure straw color with a distinctive salt/mineral note that creates a fresh sensation on the palate.

SERVING SUGGESTIONS

A versatile wine ideal for aperitif, delicate main courses, fish and white meats.

RECOMMENDED SERVING TEMPERATURE

Best served at 12/14 degrees. AGING POTENTIAL : Up to 3-4 years

