



FATTORIA FORANO

Monteferro Colli Maceratesi Robona DOC

Over time, in the heart of Macerata, in the Monteferro vineyard of Fattoria Forano, the ancient white grape variety, RIBONA, has been given value, giving rise to this typical wine that strongly links history, culture and quality research.



PRODUCTION AREA	Appignano (Macerata)
VINEYARD POSITION	300 mt above sea level
GRAPE VARIETIES	Ribona
VINEYARD EXPOSURE	South
HARVEST PERIOD	Beginning of October
GRAPE HARVEST	The grapes are hand picked and promptly worked.

VINIFICATION

The transportation and pressing of the whole grapes and all the other fermentation operations are made quickly. The fermentation is temperature controlled with timely decanting operations and with a period of maturation of wine on the fine dregs to make it possible to obtain a structured wine.

FEATURES

Well structured, complex wine, which, due to the processes make it delicate and intense at the same time with a notable potential to age well.

SERVING SUGGESTIONS

Good with main courses accompanied by strong sauces, pulse soups, roasted red and white meat and soft and mature cheese.

RECOMMENDED SERVING TEMPERATURE

Best served at 12/14 degrees and decanted in bottles.

