



<i>vino:</i>	f o r a b u j a .
<i>categoria:</i>	TOSCANA indicazione geografica tipica.
<i>annata:</i>	2021.
<i>tipologia:</i>	white macerated wine
<i>varieties:</i>	trebbiano toscano (90%), san colombano (10%).
<i>areale:</i>	valdibure nel comune di pistoia; montalbano nel comune di serravalle p.se e quarrata (pt).
<i>vineyards:</i>	MEZZOMONTE (loc. candeglia - pistoia); CAMPOGRANDE, CAMPOPIANO, CAMPINO, FORRA DIGO (loc. baggio - pistoia); FOSSO DELLE CAVALLACCE (loc. casalguidi - serravalle p.se); CASTELLUCCIO (loc. forrottoli - quarrata). [cfr prospetto vigneti V.D.B.]
<i>harvest:</i>	21 e 22 settembre 2021; 1 e 3 ottobre 2021.
<i>vinification:</i>	destemming and mechanical pressing; spontaneous fermentation in fiberglass and PVC tubs, in contact with the skins for 10 days, with 1 to 2 pump overs and/or punch downs per day; another 21 days of post-fermentation maceration; racking e mechanical pressing; stainless steel elevation for 11 months, with monthly batonnage.
<i>alcol:</i>	12,5% vol.
<i>SO₂ totale:</i>	25 mg/l
<i>instructions:</i>	wine throughout the meal, it is not afraid of more structured dishes based on white meat or oily fish. a serving temperature around at 14-15°C it enhances an enjoyable tannic texture. keep in standing position for at least 12 hours before consumption, decant jug, filtering any sediment present through a sieve.
<i>bottiglie prodotte:</i>	1.036.

The Forra Buia is a large Apennine wooded gorge, located in the highest part high of the Bure di Baggio Valley and dug by the ditch of the same name, which descends steeply towards the valley floor, collecting the waters of countless other ditches.

The Forra Buia is a large Apennine wooded gorge, located in the highest part high of the Bure di Baggio Valley and dug by the ditch of the same name, which descends steeply towards the valley floor, collecting the waters of countless other ditches. A

once you reach Campiglioli - a portion of the forest is finally flat and traditionally referred to as Il Guado - the Ditch of the Forra Buia joins the Ditch of the Bure di Baggio, coming from the opposite side, thus forming the branch with its bagge area of the Bure stream.

In Baggio, the toponym is widely used. In particular, the expression "going in Fora buia" means the act of going to the part of the woods adjacent to the town, using the paths and the local medians which, continuing, lead, in fact, to the Forra Buia.

f o r a b u j a is the fast and inaccurate form of the toponym, chosen because it is typical of

local speech and the result of those dialectal phonological processes still frequent in Tuscany (in this case the disruption of the double consonant and the union of two words). We also chose to use the "j" with a semi-vocalic value, second the traditional spelling and not the "i" of modern writing, as reported in tables and maps of nineteenth-century historical land registers.

Just as the Fosso della Forra Buia has the value of a source with respect to the Bure torrent which,

in its course, it is enriched by the waters of its branches and tributaries, increasing the

own strength and scope; by analogy, wine f o r a b u j a represents, for winemaking, refinement etc. a vintage expression of the Trebbiano grape, aurorale and primordial compared to the greater complexity to which the different production path leads of the White B u r e .