



Forchir

VITICOLTORI IN FRIULI

PINOT NERO

Grapes: 100% Pinot nero (Blauburgunder) Friuli D.O.C. Grave

Our vineyards: Camino al Tagliamento (Udine),
runner system training with 4,000 vines per hectare.

Soil type: "magredi" stony, calcareous and siliceous.

Vinification: maceration on the skins, fermentation at 26°C
including malo-lactic fermentation with no added sulphites.

Maturation: in large barrels and bottle.

Alcohol content: 12,50%

Typical characteristics: Burgundy-lovers' pinot noir with gentle tannins,
medium body but lots of forest undergrowth with blackberry
and strawberry notes.

Serving suggestions: first courses with sauces, poultry, boiled meat.
Try it with fish stew.

Serving temperature: 18° C

