



Forchir

VITICOLTORI IN FRIULI

CHARDONNAY

“CLAPS”

Grapes: Chardonnay Friuli D.O.C. Grave

Our vineyards: “Claps” of Barbeano di Spilimbergo (Pordenone).

Soil type: alluvial, dolomitic-calcareous.

Vinification: soft pressing and fermentation at a controlled temperature of 18°C with no added sulphites.

Maturation: in stainless-steel vats.

Alcohol content: 12%

Typical characteristics: wine of pale straw-yellow colour with greenish tinges, light aroma that brings to mind apples and fresh bread crust. Smooth, soft and harmonious taste.

Serving suggestions: aperitif wine, but well-suited also for lean hors d'oeuvres, soups, eggs and fish dishes.

Serving temperature: 8-10° C

