



Forchir

VITICOLTORI IN FRIULI

FRIULANO "LUSÔR"

Grapes: 100% Friulano (Tocai Friulano) Friuli D.O.C.

Our vineyards: "Lusor" of Camino al Tagliamento (Udine).

Soil type: alluvial, pebbly.

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: autochthonous vine species; Tocai Friulano is a wine of straw-yellow colour. Delicate, characteristic, pleasant aroma; dry to the palate, with a hint of bitter almond, lean but unmistakably soft and smooth.

Serving suggestions: hors d'oeuvres, soups, pasta and rice dishes, excellent with San Daniele ham.

Serving temperature: 8-10° C

