



Forchir

VITICOLTORI IN FRIULI

PINOT GRIGIO "LAMIS"

Grapes: 100% Pinot Grigio Friuli D.O.C. Grave

Our vineyards: "Lamis" 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: light straw-yellow wine with a light, pleasant aroma. Dry and lean, full-bodied and harmonious, with a distinct almond aftertaste.

Serving suggestions: mates well with hors d'oeuvres, first-course dishes, seafood and white meats.

Serving temperature: 8-10° C

