



Forchir
VITICOLTORI IN FRIULI

SAUVIGNON "SOSESERE"

Grapes: Sauvignon Friuli D.O.C.

Our vineyards: "Sosesere" 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: light straw-yellow wine. Fine, fresh and harmonious aroma that brings to mind exotic fruit and melon. Aromatic, delicate and lean to the taste.

Serving suggestions: smates well with ham hors d'oeuvres, seafood, delicate meats and soups. Pleasant as an aperitif.

Serving temperature: 10-12° C

