



Forchir

VITICOLTORI IN FRIULI

MARAVEIS

Grapes: 100% Pinot bianco (Borgogna) Friuli D.O.C. Grave

Our vineyards: Barbeano di Spilimbergo (Pordenone), grown according to the Sylovz method with 3,300 vines per hectare.

Soil type: alluvial, dolomitic-calcareous.

Vinification: hand-harvested grapes undergo gentle pressing, fermentation in large wooden barrels with no added sulphites and sur lie ageing.

Maturation: in large barrels and bottle.

Alcohol content: 12,50%

Typical characteristics: marvels (Maraveis in Friuli dialect) of fragrances, aromas and flavours, it could have no other name. Golden apple and flowering hawthorn of Burgundy (as pinot bianco was once called) combined with the creaminess of the malo-lactic fermentation in wooden barrels. Persistent.

Serving suggestions: soloist par excellence!

Serving temperature: 18° C

