



Forchir

VITICOLTORI IN FRIULI

JOY PROSECCO D.O.C. SPUMANTE EXTRA DRY

Grapes: Glera

Our vineyards: Camino al Tagliamento and Precenicco (Udine), grown according to the Guyot method with 5,000 vines per hectare.

Soil type: alluvial, pebbly.

Vinification: gentle pressing and fermentation in autoclave with no added sulphites, for full enhancement of all the fruitiness that is then transferred into the bottle.

Alcohol content: 11%

Typical characteristics: the delicate scent of white flowers...
The effervescence of fragrant and citrusy aromas...

Serving suggestions: superb as an aperitif!

Serving temperature: 8° C

