



Forchir

VITICOLTORI IN FRIULI

JOY PROSECCO ROSÉ D.O.C. SPUMANTE BRUT

Grapes: 85% Glera, 15% Pinot Nero

Our vineyards: Camino al Tagliamento

Soil type: Alluvial - pebbly.

Vinification: cuvée obtained from the red vinification of Pinot Noir (short maceration on skins), white vinification of Glera with soft pressing, second fermentation in autoclave.

Alcohol content: 11% vol

Typical characteristics: pale and bright salmon pink; fine perlage; fragrance of wisteria, pear, golden apple and berries; savory and balanced.

Serving suggestions: the king of the aperitif is excellent alone or with fish dishes and shellfish appetizers...also try it with a fragrant pizza!

Serving temperature: 8° C

