

CABERNET SAUVIGNON

FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety: Cabernet Sauvignon

Production area: Friuli Venezia Giulia

Soil type: Clayey, iron-rich

Expected harvest time: Beginning of September

Alcohol by volume: Approx 12%

Residual sugar: Approx 3.5 g/l

Available formats: 0.75 l Bordeaux bottle

Recommended wine glass: Standard medium - to large-sized red wine glass

Serving temperature: 18° C

Vinification: After harvesting, towards the end of the summer, the Cabernet Sauvignon grapes undergo fermentation and at the same time maceration on the skins in Ganimede fermenters, for about two weeks depending on the vintage. After about three hours in the presses for soft pressing, the skins are separated from the must, which is then transferred to the wine vats for initial ageing lasting several months. Malolactic fermentation also takes place during these months, followed by micro-oxygenation to stabilise the colour of the wine. After a further period of rest, bottling can finally take place: in the absence of oxygen to avoid oxidation, with a natural cork stopper. A further period of ageing and resting of the wine will then take place in the bottle, in our cellar, at controlled temperature and lighting.

Tasting notes: A grape variety of historic Bordeaux origin, cultivated in Friuli since time immemorial thanks to the region's pedoclimatic conditions that yield velvety wines. Ruby red and consistent, the nose opens with aromas that are both fruity (typical notes of red fruits such as plum and blackberry) and herbaceous (green pepper, black pepper). It is warm and persistent on the palate, with vigorous tannins that here become refined thanks to the medium refinement.

Cabernet Sauvignon Forchir is the ideal accompaniment to Friulian cured meats, mature cheeses and large grazing boards. It is also perfect with a variety of first courses with meat sauces.



Forchir

VITICOLTORI IN FRIULI

Famiglia Bianchini

