

PINOT NERO

FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety: Pinot Nero

Production area: Friuli Venezia Giulia

Soil type: Stony, calcareous and siliceous Magredi

Expected harvest time: Beginning of September

Alcohol by volume: Approx 12%

Residual sugar: Approx 4 g/l

Available formats: 0.75l Burgundy bottle

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

Serving temperature: 16° C

Vinification: After harvesting, towards the end of the summer, the Pinot Grigio 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 black grape variety originating from Burgundy and cultivated internationally with very different interpretations, in Italy it finds its best expressions in Trentino and Friuli. Difficult both in the vineyard and in the cellar, overcoming these difficulties gives rise to one of the most noble and refined reds in the world. The thin skin gives it a delicate, transparent ruby red colour; the consistency is good. The bouquet is complex and refined with opening notes of cherry and blueberry. Violet immediately gives way to the herbaceous hints of mint and dill, ending in a light, persuasive spice. The sip is warm and soft, the tannin present but pleasant.

Forchir's Pinot Noir is best served meat-based first courses (even game), but is also incredible with mushroom dishes. Try it with fried porcini mushrooms and be amazed.



Forchir

VITICOLTORI IN FRIULI

Famiglia Bianchini



Forchir

www.forchir.it

