



# Forchir

VITICOLTORI IN FRIULI

## ÈTHOS

DISEASE-RESISTANT VINES

...**BEYOND ORGANIC**

Label: Bianco Venezia Giulia Indicazione geografica Tipica

Grapes: Fleurtaï, Soreli, Kretos, Nepis, Rytos: five gorgeous names for five varieties of vines which are the result of years and years of study, research and crossbreeding between the European vines (Tocai and Sauvignon) and American vine, showing better resistance to fungal diseases such as Downy mildew and Powdery mildew - so that they don't need any treatment nor spray in the vineyards.

Our vineyards: Rivalon di Ponte, Codroipo (Udine)

Soil type: alluvial, pebbly.

Vinification: soft pressing of the grapes in the absence of added sulphites, at a low controlled temperature.

Maturation: sur lie in stainless steel vats.

Alcohol content: 12%

Typical characteristics: beautiful straw-yellow colour with greenish reflections, fruity aromas (apple, pear) and a savoury and very fresh taste.

Serving suggestions: tuna or shrimp tartare, chickpea falafel with avocado mayonnaise.

Serving temperature: 10° C

