

KALÒS

FROM RESISTANT GRAPE VARIETIES

VENEZIA GIULIA IGT ROSSO

Grape variety: Cabernet Eidos and Merlot Khorus in varying percentages depending on the vintage.

Production area: Friuli Venezia Giulia

Soil type: Alluvial, stony

Expected harvest time: Second half of September onwards

Alcohol by volume: Approx 12.5%

Residual sugar: Approx 5 g/l

Available formats: 0.75 l

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

Serving temperature: 16° C

Vinification: Harvesting of the two grape varieties that make up this blend takes place at the same time since they reach the organoleptic characteristics of perfect ripeness in the same period. The grapes are therefore vinified together, first undergoing fermentation and 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: Cabernet Eidos and Merlot Khorus are varieties created by the VCR vine nursery. Cultivated by Forchir and initially by a few other pioneering companies that believed in this winemaking of the future. These varieties are the result of years of study, research and cross-breeding between European (Cabernet and Merlot) and American vines, which have demonstrated the best resistance to fungal diseases in vineyards. This is a fine, important wine that could be described as a new Bordeaux style blend. The colour in the glass is ruby with a purple tinge. On the nose, there are fruity aromas of plum and cherry, as well as spices such as clove and white pepper. The taste is soft, velvety and indulgent; quite tannic and medium-bodied. The finish is pleasantly persistent.

In contrast to its modern and futuristic attitude, we suggest pairing Forchir's Kalos with traditional Italian dishes such as the very classic lasagna with meat sauce, but also with challenging braised and boiled meats, and main courses with mushroom sauces. Try it also as a soloist, or with mature cheeses. Especially in this case, there is ample room for imagination!

 **Forchir**
VITICOLTORI IN FRIULI

