

PINOT GRIGIO

FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety: Pinot Grigio

Production area: Friuli Venezia Giulia

Soil type: Alluvial, dolomitic limestone

Expected harvest time: Second half of August

Alcohol by volume: Approx 12.5%

Residual sugar: Approx 2.5 g/l

Available formats: 0.75 l Burgundy bottle

Recommended wine glass: Standard medium-sized white wine glass

Serving temperature: 10° C

Vinification: Upon arrival in the cellar, the fresh Pinot Grigio grapes are moved from the receiving hopper to the vacuum presses where they undergo soft pressing at a negative pressure of -0.2 BAR with oxygen reduction (to prevent oxidation and uncontrolled fermentation, avoiding the need to add chemicals). After racking and the simultaneous separation of the skins, the resulting flower must is conveyed into steel wine vats where yeast is added for alcoholic fermentation at a controlled temperature of about 16°C for approximately 10 days. This is followed by a second racking to eliminate the coarser particles, a period of refinement on the noble lees, and cold decantation so that the lees fall to the bottom of the wine vessel. Finally, after a resting period, bottling can take place.

Tasting notes: Like most of the wines cultivated for centuries in Friuli, Pinot Grigio is of French (Burgundy) origin.

The Friulian terroir is particularly suited to this grape variety, its thin, pruinose skin making it particularly delicate and suitable for lean soils and cool climates.

One of the rare grey grape varieties, in this version it develops into a white wine by avoiding maceration of the skins in the freshly pressed must. The colour in the glass is a beautiful light and bright straw yellow, quite consistent. The unmistakable olfactory impression of lychee strikes first, followed by grapefruit, pineapple and pear. There are very delicate floral and herbaceous notes elderberry and hay. Dry, fresh, mineral sip.

Forchir's Pinot Grigio is an excellent aperitif on its own, but can easily be paired with a variety of appetisers. It goes well with young cheeses and gently cooked fish and white meats.



Forchir

VITICOLTORI IN FRIULI

Famiglia Bianchini

