

SAUVIGNON

FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety: Sauvignon

Production area: Friuli Venezia Giulia

Soil type: Alluvial, stony

Expected harvest time: Partly at the beginning and partly at the end of the second half of August

Alcohol by volume: Approx 12%

Residual sugar: Approx 4 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 Ribolla Gialla 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 12°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: One of the most famous grape varieties in the world. It originates from the Loire Valley in France, but has found one of its most suitable habitats in the Friuli region, where the extensive stony terrain enhances the temperature range, favouring grapes with pronounced aromas and perfumed, elegant wines, a quality that can be found above all in semi-aromatics such as Sauvignon, a historic wine for Forchir as it is one of the winery's first products and still one of the most important today. Bright straw yellow with delicate greenish hints, it has a good consistency in the glass. On first sniff, the famous 'green aromas' immediately emerge: green apple, pear, citrus fruits (but also a delicate hint of melon and pineapple); this is followed by notes of tomato leaf, sage and elderflower. Distinctly fresh and mineral on the palate, with incredible persistence.

The very fine olfactory profile of Forchir's Sauvignon makes it ideal paired with dishes that mainly feature aromatic vegetables (it is fantastic, for example, with a very simple green pesto pasta, or with cold soups such as aromatic variations of gazpacho). Good, of course, with all fish dishes, it is worth trying with exotic and spicy cuisine such as Mexican or Indian.



Forchir

VITICOLTORI IN FRIULI

Famiglia Bianchini

