



Forchir

VITICOLTORI IN FRIULI

VERMUT

Product classification:

Aromatised fortified wine flavoured with sugar and botanicals

Product origin: Friuli Venezia Giulia

Alcohol by volume: Approx 18 °

Bottle capacity: 70 Cl.

Serving temperature:

18°/20°C or at room temperature

Metodo di produzione: The Ribolla Gialla grapes are harvested at the end of summer; they are cold macerated on their skins before undergoing soft pressing, followed by fermentation at a controlled temperature and ageing in steel. Once the base wine is obtained, a mixture of herbs that grow wild in our permanent meadows (wormwood, musk milfoil, clary sage, summer savory, etc.) is added to the vats, together with a spicy mix of cinchona, cinnamon, bitter orange, sweet orange, and the magnificent tonka bean. Finally, to accentuate the amber hue, flame-caramelised sugar is added, giving colour, body and a rounded taste.

Sensory characteristics To the eye, it is a beautiful deep amber yellow, clear and dense. On the nose, heady aromatic notes with clear hints of herbs and infused spices, for an intense and sumptuous yet balanced bouquet. The sip is velvety, sweet yet bitter, rich and persistent, in the best tradition of artisanal vermouths.

Drinking suggestions: Delicious neat as an after-dinner drink, with ice and a twist of orange peel in a low tumbler. Ideal combined with dark chocolate pralines. Essential as a base for cocktails such as Martini, Americano, Manhattan and Negroni. Try the Forchir Spritz: 6 cl Prosecco Extra Dry Forchir, 3 cl Vermouth Forchir, ice, fresh orange slice.

