

Cabernet Sauvignon Friuli Grave DOC Quarnerie - Forchir



The Producer:

This French grape was planted over a century ago in the hilly area at the border of the flat land. The small and sun facing hills have a great potential for growing vines, and they benefit from a continental climate; the heat from the coast, not too far away and the cold air coming from the mountains at the back. The daily temperature range and the characteristics of the soil are perfectly combined with this grape. The Forchir estate, established in the late 19th century, has over 200 ha. of vineyards and grows a wide variety of both international varieties and indigenous grapes.

The Wine:

Grape(s): 100% Cabernet Sauvignon
Area: From vineyards in Felettia di Bicinicco near Udine
Av. age of the vines: 18 years old
Vine density: 5,000 vines per ha.
Yield: 65hl/ha
Training System: Guyot
Harvest: For 3 days in late September
Vinification: There is 12 day fermentation at 25°C in stainless steel vats aerated for 10 day maceration. There is a malolactic fermentation.
Ageing: Aged for 8 months in 30hl oak botte.

Tasting Notes:

- Full but dry with tobacco tones and touches of blackcurrant and spiciness on the finish.
- Italy's north east hills have long held and justifiably so the reputation of making some of the country's finest wines particularly with top quality grapes particularly from their best wineries such as Forchir. Full but dry with tobacco tones and touches of blackcurrant and spiciness on the finish.

Code: 2139
ABV: 12,5%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Closure: Screwcap

