

Pinot Grigio Rosato Friuli DOC Rosadis Forchir



Forchir

VITICOLTORI IN FRIULI

The Producer:

Pinot Grigio, Italy's favourite grape is a native of north east Italy its variety of both international varieties and indigenous grapes. It is a wide ranging appellation designed to include the better wines not specifically covered by other denominations. 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% Pinot Grigio
Vine density: 5000 vines per ha
Yield: 65hl/ha
Training System: Guyot
Training system: Cordon Spur
Yield: 70 hl/ha
Harvest: Early September
Vinification: There is 10 day fermentation at 18°C in stainless steel and a 12 hour maceration and no malolactic fermentation.
Ageing: Kept in stainless steel vats.

Tasting Notes:

- A lovely, slightly floral, nose is backed up by a firmness of flavour and depth on the palette and a good length.
- Rose wine is, at last, being appreciated in its own right and its nuances and delights understood. A lovely, slightly floral, nose is backed up by a firmness of flavour and depth on the palette and a good length.

Code: 2145
ABV: 12,5%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Screwcap

