

## Chardonnay Friuli Grave DOC Claps - Forchir



# Forchir

VITICOLTORI IN FRIULI

### The Producer:

Chardonnay is not a newcomer to this region as it was introduced in the 19th century during the Hapsburg rule of northern Italy. This should not be a surprise as this part of Italy has always been something of a cultural crossroads. It was the pioneering work of this region in the 1960's in making clean, fresh and vibrant wines that has made it the centre of Italian white wine production. As the name suggests the vineyards are on the eastern hills of Friuli next to the border with Slovenia. Forchir, family owned and run, has extensive vineyards and has recently completed a new, carbon free, energy self-sufficient winery. Claps is the name of the vineyard where the Chardonnay is grown.

### The Wine:

Grape(s): 100% Chardonnay  
Area: From vineyards in Barbeano di Spilimbergo north of Pordenone in the shadow of the Dolomite mountains  
Av. age of the vines: 25 years old  
Vine density: 4,000 vines per ha.  
Yield: 65hl/ha  
Training System: Guyot  
Harvest: For 3 days in early September  
Vinification: After a soft pressing there is fermentation at 18°C in stainless steel vats. There are no added sulphites.  
Ageing: Aged in stainless steel vats until bottled for release.

### Tasting Notes:

- A mix of delicious smells, with a touch of honey and citrus then followed by a lovely rounded flavour and a clean, crisp, long finish.  
- Highly praised internationally for its top quality of its wines, which Forchir sustains by rigorous attention to detail and low yields, to give the wines depth. A mix of delicious smells, with a touch of honey and citrus then followed by a lovely rounded flavour and a clean, crisp, long finish.

Code: 2133  
ABV: 12,5%  
Pack: 6x75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Screwcap

