

## Friulano Friuli Grave DOC Luser - Forchir



# Forchir

VITICOLTORI IN FRIULI

### The Producer:

Friulano is probably one of the main grape varieties grown in northeast Italy. It was known as Tocai until 2008, but due to the name's similarity to the Hungarian wine Tokay it changed its name to Friulano. The variety is the same as Sauvignonasse or Sauvignon Vert which originated in south-west France and was introduced into north east Italy in the early 19th century. 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% Tocai Friulano  
Area: From vineyards near Felettis di Bicinicco in Friuli  
Average age of the vines: 22 years old  
Vine density: 4,000 vines per ha.  
Yield: 65hl/ha.  
Training System: Sylvoz  
Harvest: For 3 days in the middle of September  
Vinification: There is 15 day fermentation at 15°C in stainless steel vats.  
There is no malolactic fermentation  
Ageing: Kept for 4 months in stainless steel vats.

### Tasting Notes:

- A delicious and intensely flavoured wine with a perfume of honeysuckle and tropical fruits and a long finish.
- The hills of northeast Italy are home to some of the country's finest white wines particularly when made by top class producers such as Forchir. Tocai is an indigenous and, all too often, much under-rated variety. A delicious and intensely flavoured wine with a perfume of honeysuckle and tropical fruits and a long finish.

Code: 2131  
ABV: 12,5%  
Pack: 6x75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Screwcap

