

Pinot Grigio Friuli Grave DOC Lamis - Forchir



The Producer:

Pinot Grigio is a colour mutation of the Pinot Noir grape. Historical records suggest that it was introduced into Italy from France in the early 19th century via Piemonte or Valle d'Aosta. The Forchir estate, established in the late 19th century, has over 200 ha. of vineyards and grows a wide variety of both international varietals and indigenous grapes. Pinot Grigio has become one of the nation's favourite grape varieties since the early 2000s and most of it is produced in the north east of Italy.

The Wine:

Grape(s): 100% Pinot Grigio
Area: From vineyards in Barbeano di Spilimbergo, Pordenone
Training system: Guyot Sylvoz
Yield : 65hl/ha
Harvest: 12 days at the beginning of September
Vinification: There is a 15 day fermentation at 15°C in stainless steel vats.
There was no maceration or malolactic fermentation.
Ageing: Kept for 4 months in stainless steel vats.

Tasting Notes:

- From grapes grown in its Italian homeland and made into wine at this family owned estate this is a Pinot Grigio that shows the variety's capability of class.
- A light, sappy nose with a distinctive almondy tone. On the palate it is rounded and with a lively crispness on the finish.

Code: 2130
ABV: 12,5%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Screwcap
Awards: dwwa 2023 silver 90pts

