

Sauvignon Friuli Grave DOC Soresere Forchir



Forchir
VITICOLTORI IN FRIULI

The Producer:

From the early 1820's French grapes were being introduced into northern Italy mainly through Piemonte, where there was a strong political link with France. It is thought that Sauvignon Blanc may have been a later introduction but there is no definite confirmation of this. Certainly by the end of the 19th century Sauvignon had made its way over to Friuli and the eastern part of Italy where it found a natural home, particularly in the gravelly soils of Udine. This particular wine is called "Soresere", a Friulan dialect word meaning literally "over the evening" or sunset, and is the name of the part of the west facing vineyard where the sauvignon grapes are grown.

The Wine:

Grape(s): 100% Sauvignon
Area: From vineyards around Camino al Tagliamento near Udine
Vine density: 4,000 per ha.
Av age of the vines: 8 years old Training System: Sylotz
Yield: 65 hl./ha.
Harvest: End of August, early September
Vinification: There is 15 day fermentation at 150C in stainless steel vats and a 12 hour maceration.
Ageing: Kept for 4 months in stainless steel vats.

Tasting Notes:

- A lovely gooseberry nose with so fruit tones. This is followed in the mouth by a firmness of structure and long, crisp finish.
- Forchir make one of the best Italian Sauvignons around. Their estate is in the northeast, near Venice, where the cooler climate is best suited to this grape and they certainly know how to handle it. A lovely gooseberry nose with so fruit tones. This is followed in the mouth by a firmness of structure and long, crisp finish.

Code: 2132
ABV: 12%
Pack: 6*75cl
Vegan: Yes
Vegetarian: Yes
Closure: Screwcap
Awards: DWWA 2023 - BRONZE

