

# CHARDONNAY

## FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety: Chardonnay

Production area: Friuli Venezia Giulia

Soil type: Alluvial, dolomitic limestone

Expected harvest time: End of August

Alcohol by volume: Approx 12.5%

Residual sugar: Approx 3.5 g/l

Available formats: 0.75 l Burgundy bottle

Recommended wine glass: Standard medium-sized white wine glass

Serving temperature: 10° C

**Vinification:** Upon arrival in the cellar, the fresh Chardonnay grapes are moved from the receiving hopper to the vacuum presses where they undergo soft pressing at a negative pressure of -0.2 BAR with oxygen reduction (to prevent oxidation and uncontrolled fermentation, avoiding the need to add chemicals). After racking and the simultaneous separation of the skins, the resulting flower must is conveyed into steel wine vats where yeast is added for alcoholic fermentation at a controlled temperature of about 16°C for approximately 10 days. This is followed by a second racking to eliminate the coarser particles, a period of refinement on the noble lees, and cold decantation so that the lees fall to the bottom of the wine vessel. Finally, after a resting period, bottling can take place.

**Tasting notes:** This grape variety is native to Burgundy in France but has found one of its most suitable growing areas in the Italian sub-alpine regions. Thin-skinned and incredibly varied in its aromatic profile, this grape expresses itself in different but always very elegant and harmonious ways. A perfect straw yellow in colour, it immediately appears consistent when the glass is swirled; the aromas are surprising for their wide range of flavours, from ripe fruit (apple, pear) tropical fruit (pineapple, passion fruit), and sweet spicy notes such as vanilla. Dry on the palate, it maintains a nice freshness and flavour, with good persistence.

Chardonnay Forchir is a perfect wine to be enjoyed on its own, or with aperitifs. Excellent with almost all starters, it also goes well with fish, vegetable and white meat pastas and risottos.



# Forchir

VITICOLTORI IN FRIULI

*Famiglia Bianchini*



**Forchir**

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