

AZIENDA  AGRICOLA
VILLA CHIÒPRIS



CABERNET SAUVIGNON – Doc Friuli Grave

GENERAL DATA:

Vineyard: located in the municipalities of Chiopris-Viscone and San Giovanni al Natisone

Kind of ground: Alluvial

Grape: Cabernet Sauvignon

Type of cultivation: Cordon trained

VINIFICATION AND REFINING:

The grapes are harvested by machine, and gently destemmed. Fermentation takes place at a controlled temperature of 23°C for eighteen days on the skins. There are then eight months of maturing in steel tanks at a constant temperature of 16°C. At the end of this period, the wine is bottled. There follows a further long period of refining in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

Intense ruby red color, it has a herbaceous bouquet recalling fruits of the forest. On the palate it is tasty, full-bodied, with smooth tannins and a long finish.

FURTHER INFORMATION:

Drink with: white and red grilled meat, poultry, medium-aged cheeses.

Longevity: 5 –7 years.

Serve at: 16–18°C.

AZIENDE AGRICOLE

LIVON

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