

AZIENDA  AGRICOLA  
VILLA CHIOPRIS

## FRIULANO – Doc Friuli Grave

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### GENERAL DATA:

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

**Kind of ground:** Alluvial

**Grape:** Tocai Friulano

**Type of cultivation:** Cordon trained

### VINIFICATION AND REFINING:

The grapes are harvested by machine, then steeped in a cold horizontal press for eight hours and the must is cleaned through settling. The fermentation takes place in steel tanks at a controlled temperature of 15°C. Once the fermentation is completed, the product thus obtained is left maturing in the same tanks at a controlled temperature for about four months. At the end of this period, the wine is assembled and bottled. There follows a further long period of refining in the bottle before the wine is distributed.

### ORGANOLEPTIC CHARACTERISTICS:

It has a straw yellow color, with a flowery and intense bouquet. On the palate it is dry and tasty with a bitter-almond aftertaste.

### ULTERIORI INFORMAZIONI:

**Drink with:** Starters based on fish, raw ham, especially San Daniele, fish-dishes.

**Longevity:** 3 – 4 years.

**Serve at:** 11–12°C.

AZIENDE AGRICOLE

LIVON

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