

AZIENDA  AGRICOLA
VILLA CHIOPRIS

PINOT GRIGIO – Doc Friuli Grave



GENERAL DATA:

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

Kind of ground: Alluvial

Grape: Pinot Grigio

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. Its bouquet is flowery and recalls the flower of the lime; on the palate it is fresh, medium-bodied with a long finish.

FURTHER INFORMATION:

Drink with: pasta dishes, soups, white meat and all kinds of poultry.

Longevity: 3 – 4 years.

Serve at: 11–12°C.

AZIENDE AGRICOLE

LIVON

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