



AZIENDA  AGRICOLA
VILLACHIOPRIS

Pinot Grigio

D.O.C. FRIULI



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.

DRINK WITH – Pasta dishes, soups, white meat and all kinds of poultry.

LONGEVITY – 3-4 years.

SERVE AT – 11-12°C.