

AZIENDA  AGRICOLA  
VILLA CHIÒPRIS



## CABERNET SAUVIGNON – 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:** 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

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