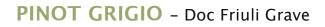


# azienda 💥 agricola VILLACHIÒPRIS



### **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.





## azienda × agricola VILLACHIÒPRIS

PINOT GRIGIO - Doc Friuli Grave

