

AZIENDA  AGRICOLA
VILLA CHIÒPRIS



MERLOT – Doc Friuli Grave

GENERAL DATA:

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

Kind of ground: Alluvial

Grape: Merlot

Type of cultivation: Cordon trained

VINIFICATION AND REFINING:

The grapes are harvested by machine and fermentation takes place at a controlled temperature of 23°C on the skins.

This is followed by eight months of maturing in steel tanks at a constant temperature of 16°C.

At the end of this period, the wine is assembled and bottled.

There follows a further period of refining in the bottle.

ORGANOLEPTIC CHARACTERISTICS:

Ruby red color with violet reflections, it has a fruity, vinous bouquet. On the palate it is herbaceous and tasty.

FURTHER INFORMATION:

Drink with: pasta dishes, red meat preparations, game.

Longevity: 5 –7 years.

Serve at: 16 – 18°C.

AZIENDE AGRICOLE

LIVON

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