PINOT GRIGIO FRIULI GRAVE DOC

2025 | White Wine

Italy, Friuli Venezia Giulia

Villa Chiopris

Case Size: 6

It has a straw yellow colour with a flowery bouquet that recalls lime. On the palate, the Villa Chiopris Pinot Grigio is fresh, medium-bodied with a long, pleasant finish.

Vinification:

The grapes are harvested by machine, then steeped in a cold horizontal press for 8 hours and the must is cleaned through settling. Fermentation takes place in steel tanks at controlled temperatures of 15°C. Once fermentation is complete, the wine is left to mature in tanks at controlled temperatures for about 4 months. There follows a further long period of refining in the bottle before the wine is released.

Grape Varieties: Pinot Grigio

Classification: Friuli-Grave DOC | **ABV:** 12.5% | **Closure:** Natural Cork