

SAUVIGNON BLANC FRIULI GRAVE DOC, VILLA CHIOPRIS

2024 | White Wine



Italy, Friuli Venezia Giulia

Villa Chiopris

Case Size: 6

Straw yellow in colour with an intense, classic bouquet recalling sage, green-pepper and hazelnut. On the palate Villa Chiopris Sauvignon Blanc is aromatic with a good 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: Sauvignon Blanc

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