



TENUTA VILLANOVA
DAL 1499

PINOT GRIGIO DOC Collio



Category: Pinot Grigio DOC Collio

Grapes: 100% pinot grigio

Vineyard name: Tal Ronch – Monte Fortino

Soils: Sandstone-marl

Orientation: Northeast-southwest

Elevation: 80 metres

Training system: Guyot 2.40 X 1.00 m

Harvest: 26-31 August 2011

Production in bottles: 20,000

Vinification: The grapes are hand-picked, then de-stemmed and gently pressed; the must is cold-settled, then ferments, and the wine remains on the lees, with frequent bâtonnage.

Sensory profile: A subtly copper-flecked white wine, with a bouquet redolent of acacia blossoms. The palate is full-volumed, with a velvety mouthfeel.

Serving suggestions: Partners well with prosciutto, fresh cheeses, red-sauced first courses, lighter meats, and most fish. Enjoy best at 12°C.

Technical data: **Alcohol:** Alcohol: 13.8% –
Total acidity: 4.5g/l

Tenuta Villanova

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