



TENUTA VILLANOVA
DAL 1499

FRAIA Venezia Giulia IGT 2007



Category: Rosso IGT della Venezia Giulia

Grapes: 80% merlot, 20% cabernet sauvignon

Vineyard name: Merlot: Ronchi San Giovanni //

Cabernet Sauvignon: Colombara

Soils: Merlot: Marl-sandstone

Cabernet Sauvignon: Medium-textured alluvial

Orientation: East-west

Elevation: Merlot: 90 metres // Cabernet Sauvignon: 48m

Training system: Guyot

Harvest: Merlot: 10 September 2007

Cabernet sauvignon: 1 October 2007

Production in bottles: 3,300

Vinification: After some 3 weeks' maceration, the wine is drawn off and racked, then undergoes malolactic fermentation. It then matures 36 months in 225l oak barrels and ages in the bottle an additional 12 months.

Sensory profile: The wine appears a very deep red with garnet highlights due to ageing. Complex aromas of morello cherry and wild red berryfruit, along with impressions of spice, are immediately impressive, a sensation confirmed and strengthened by the palate.

Serving suggestions: Its long-lingering progression makes Fraia perfect with hearty meat dishes, with game, and aged cheeses. It is best served at 18°C. in generous-sized stemware.

Technical data: **Alcohol:** Alcohol 14% – Total acidity: 5.2g/l

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