



TENUTA VILLANOVA
DAL 1499

CABERNET FRANC "MANSI DI VILLANOVA" FRIULI ISONZO 2010



Category: Cabernet Franc DOC Friuli Isonzo

Grapes: 100% cabernet franc

Vineyard name: Colombara

Soils: Medium-textured alluvial

Orientation: East-west

Elevation: 49 metres

Training system: Guyot 2.40 X 1.00 m

Harvest: 23 September 2010

Production in bottles: 13,300

Vinification: Grapes are de-stemming and pressed; the wine macerates at a controlled temperature for 7-10 days, undergoes malolactic fermentation, then matures 12 months in steel.

Sensory profile: Red wine boasting a very complex bouquet, with fruit, red berryfruit, and sweet violets. Subtle grassy notes on the palate are classic to the grape variety. Full-bodied and fragrant.

Serving suggestions: The perfect choice for red or white meats, for roasts, and medium-aged cheeses. Serve at 18°C.

Technical data: Alcohol: 12.4% –
Total acidity: 4.7g/l

Tenuta Villanova

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