



TENUTA VILLANOVA
DAL 1499

CHARDONNAY "MANSI DI VILLANOVA" FRIULI ISONZO 2011



Category: Chardonnay DOC Friuli Isonzo

Grapes: 100% chardonnay

Vineyard name: Borgo Villanova - Bellina

Soils: Medium-textured alluvial

Orientation: East-West

Elevation: 49 metres

Training system: Guyot 2.40 X 1.00 m

Harvest: 24-30 August 2011

Production in bottles: 15,000

Vinification: The grapes are gently pressed, and the must is cold-settled, then given a controlled-temperature fermentation. The wine rests on the lees 4 months.

Sensory profile: A superbly-structured, well-balanced wine with an elegant nose hinting of yellow apple and broom blossoms. Given time, it develops a most appealing bouquet redolent of mugwort.

Serving suggestions: The perfect aperitif wine, but delicious too with an array of light antipasti, soups,

egg- and fish-based dishes. Enjoy at 10°C.

Technical data: Alcohol: 13.4% –

Total acidity: 4.6g/l

Tenuta Villanova

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