



TENUTA VILLANOVA
DAL 1499

FRIULANO "MANSI DI VILLANOVA" FRIULI ISONZO 2011



Category: Friulano DOC Friuli Isonzo

Grapes: 100% friulano

Vineyard name: Mainizza – Borgo Villanova

Soils: Medium-textured alluvial

Orientation: East-west

Elevation: 49 metres

Training system: Guyot 2.40 X 0.75 m

Harvest: 6 September 2011

Production in bottles: 13,300

Vinification: The grapes are gently pressed, the must is cold-settled, then fermented at controlled temperature, and the wine rests on the lees.

Sensory profile: The wine appears straw yellow tending to pale green. Floral and fruit notes grace the nose, plus a touch of bitter almond classic to the friulano grape. It is dry, rich, and velvety on the palate, usually with a judicious acidity.

Serving suggestions: Ideal as an aperitif wine, as well as with cold cuts, lighter first courses and poultry. Best served at 10° C.

Technical data: Alcohol: 13.2% –

Total acidity: 4.6g/l

Tenuta Villanova

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