



TENUTA VILLANOVA
DAL 1499

MERLOT "MANSI DI VILLANOVA" FRIULI ISONZO 2010



Category: Merlot DOC Friuli Isonzo

Grapes: 100% merlot

Vineyard name: Colombara

Soils: Medium-textured alluvial

Orientation: East-west

Elevation: 49 metres

Training system: Guyot 2.40 X 1.00 m

Harvest: 22 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: Ruby red in appearance, this wine boasts a heady, rich bouquet of wild cherry, blackberry, and blueberry. The palate is warm and seductive, with silky tannins.

Serving suggestions: An ideal accompaniment to lighter meat preparations and medium-aged cheeses. Best enjoyed at 18°C.

Technical data: Alcohol: 12.5% –
Total acidity: 5.1g/l

Tenuta Villanova

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