



TENUTA VILLANOVA
DAL 1499

PINOT GRIGIO "MANSI DI VILLANOVA" FRIULI ISONZO 2011



Category: Pinot Grigio DOC Friuli Isonzo

Grapes: 100% pinot grigio

Vineyard name: Sant'Eurosia

Soils: Medium-textured alluvial

Orientation: East-west

Elevation: 49 metres

Training system: Guyot 2.20 X 0.70 m

Harvest: 22-25 August 2011

Production in bottles: 80,000

Vinification: Grapes cryomacerate briefly in the press, then are pressed, and the must gravity-settled then undergoes fermentation. The wine rests on the lees.

Sensory profile: Straw yellow in colour, with rich aromas of spring and summer flowers. On the palate, it is smooth, spacious, and fragrant.

Serving suggestions: Delicious with cold cuts, soft cheeses, and lighter first courses. Wonderful with all fish. Best enjoyed at 10°C.

Technical data: Alcohol 13.5% –
Total acidity: 4.4g/l

Tenuta Villanova

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