



TENUTA VILLANOVA
DAL 1499

SAUVIGNON "MANSI DI VILLANOVA" FRIULI ISONZO 2011



Category: Sauvignon DOC Friuli Isonzo

Grapes: 100% sauvignon blanc

Vineyard name: Saccoline – Bellina – Borgo Villanova

Soils: Medium-textured alluvial

Orientation: Northwest-southeast

Elevation: 51 metres

Training system: Guyot 2.40 X 1.00 m

Harvest: 23-30 August 2011

Production in bottles: 33,300

Vinification: Brief cryomaceration, then gentle pressing, settling of the must and controlled-temperature fermentation.

Sensory profile: Fairly rich gold-yellow in appearance, with a fruit-rich bouquet showing classic notes of fresh vegetables, as well as summer flowers, sage, mint and chilli pepper. A crisp, well-structured wine with tangy flavours.

Serving suggestions: Perfect as an aperitif wine and as a partner to tomato or asparagus first courses, herb quiche, and fish soups. Best served at 10°C.

Technical data: Alcohol 13.5% –

Total acidity: 4.4g/l

Tenuta Villanova

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