



TENUTA VILLANOVA
DAL 1499

TRAMINER AROMATICO "MANSI DI VILLANOVA" FRIULI ISONZO 2011



Category: Traminer Aromatico DOC Friuli Isonzo

Grapes: 100% traminer aromatico

Vineyard name: Saccoline

Soils: Medium-textured alluvial

Orientation: Northwest-southeast

Elevation: 51 metres

Training system: Guyot 2.40 X 0.75 m

Harvest: 26 August 2011

Production in bottles: 10,000

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

Sensory profile: The wine appears a dense yellow with coppery highlights. Both nose and palate are very distinctive. It boasts scents of vanilla, lime blossom, almond, and ripe fruit, while its fragrant palate concludes with an almond-laced finish.

Serving suggestions: An ambitious wine to accompany hot and cold formal dishes, sauced fish, or hearty cheeses. Best at 10°C.

Technical data: Alcohol: 13.6% –
Total acidity: 4.4g/l

Tenuta Villanova

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