



TENUTA VILLANOVA
DAL 1499

ROSSO "MENJ" FRIULI ISONZO 2010



Category: Rosso DOC Friuli Isonzo

Grapes: 40% merlot, 30% cabernet sauvignon,
30% cabernet franc

Vineyard name: Colombara

Soils: Medium-textured alluvial

Orientation: East-west

Elevation: 49 metres

Training system: Guyot 2.40 X 1.00 m

Harvest: 22-30 September 2010

Production in bottles: 40,000

Vinification: 10-day maceration, with
controlled-temperature fermentation, then
malolactic fermentation,
and 12-month maturation in steel.

Sensory profile: Appearing ruby red, Menj
releases ultra-rich fragrances of red berryfruit.
The palate is warm and compelling, with velvet-
smooth tannins.

Serving suggestions: Perfect with all red meats.
Best enjoyed at 18°C.

Technical data: Alcohol: 12.5% –
Total acidity: 5.0g/l

Tenuta Villanova

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