



TENUTA VILLANOVA  
DAL 1499

## VILLANOVA BRUT

Spumante brut



**Category:** Sparkling wine

**Grapes:** 100% pinot noir

**Vineyard name:** Colusse

**Soils:** Gravel-rich alluvial

**Orientation:** North-south

**Elevation:** 52 metres

**Training system:** Guyot

**Production in bottles:** 10,000

**Vinification:** After the grapes are de-juiced, the must is cyro-settled then fermented at a controlled temperature. Secondary fermentation by long Charmat method, with 12 months in steel pressure fermenters.

**Sensory profile:** A luminous straw yellow in appearance, with a long-lingering bead of tiny bubbles. The bouquet is rich, floral, while the palate is delicate, fragrant and citrusy.

**Serving suggestions:** An outstanding aperitif wine, it is also the absolutely perfect wine to enjoy throughout the meal.

Enjoy it at between 8 and 10°C.

**Technical data:** Alcohol: 13% – Residual sugar: 8g/l

### Tenuta Villanova

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