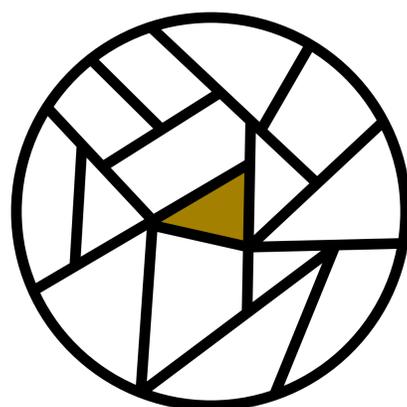




VILLANOVA
PIÙ VITE, DAL 1499

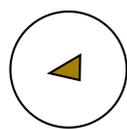


VILLANOVA

PEOPLE IN WINE, SINCE 1499



THE LOCATION



THE WINERY



THE REBIRTH



COLLIO LINE



ISONZO LINE

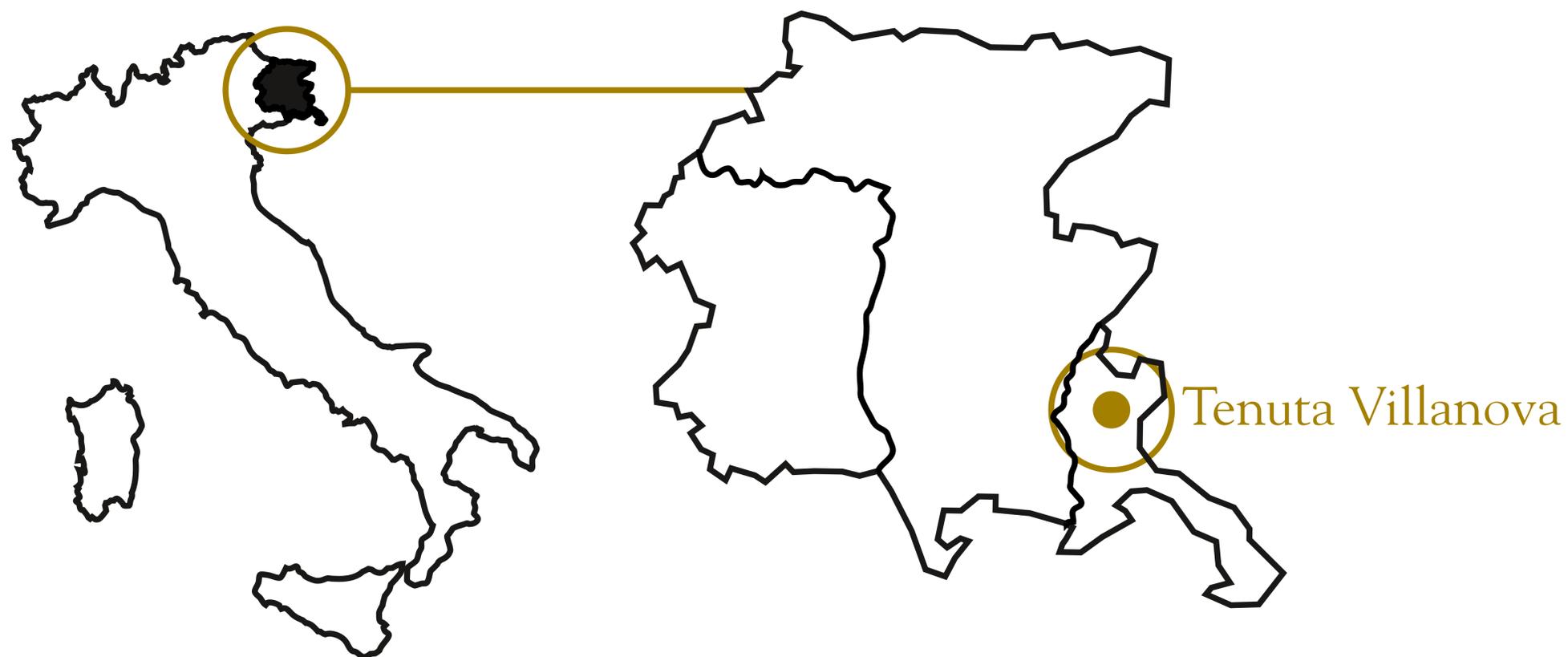


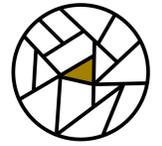
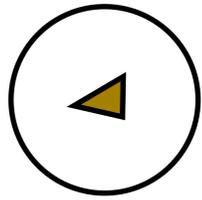
OUR LAND, OUR LIVES



VILLANOVA

PIÙ VITE, DAL 1499





VILLANOVA

PIÙ VITE, DAL 1499

THE WINERY

Founded in 1499, Tenuta Villanova is nowadays the longest-living winery of Friuli Venezia Giulia. The property covers approximately **495 acres**, from the high banks of Isonzo river, to the Collio hills. Tenuta Villanova produces excellences in both sectors of wine and distillation.

In 1932 the property was acquired by Arnaldo Bennati. Today it is run by his wife Giuseppina Grossi, expertly combining the respect for the traditions with the enthusiasm for the oenological future.

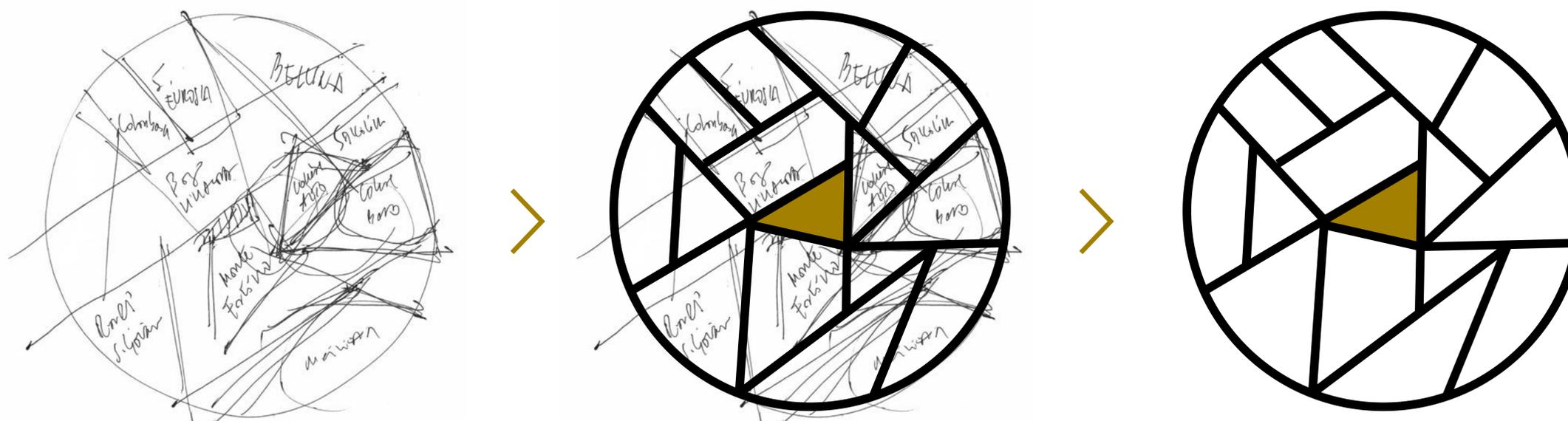




VILLANOVA

PIÙ VITE, DAL 1499

A LOGO, A WORLD: OURS.



Redesigning the old map of the Estate, our new world has born: a unique and iconic logo which encloses the love and respect for our most precious jewels: **the vineyards,** **Our beating heart, the winery,** is represented **in the center** as it is in the reality.

COLLIO
LINE

PINOT GRIGIO

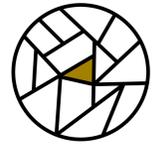


ANNOVA
DAL 1499

MERLOT



VILLANOVA
PIÙ VITE, DAL 1499



VILLANOVA

PIÙ VITE, DAL 1499

COLLIO LINE

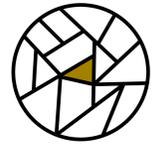
Vineyard embroiderers.

Tenuta Villanova expresses the art of wine a few steps from **Gorizia**, a city where the art of lacemaking (so-called “**merletto goriziano**”) took place.

The new labels recall the precious style of bobbin lace, a form of art highly appreciated and requested by collectors from Geneva, Berlin and New York.

It is a design that expresses **preciousness**, combining the stories of two art forms that have roots in the same territory.





VILLANOVA

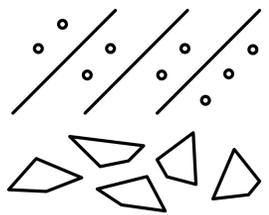
PIÙ VITE, DAL 1499

COLLIO LINE

Vineyard embroiderers.

The “Collio Goriziano” slopes complete and enrich our today’s business approach. The vineyards of the **DOC Collio** are located in a portion of land of rare beauty, tempered by **alpine winds** and **Adriatic breezes**.

This **natural microclimate** creates wines full and velvety. The consumer will easily identify in their bouquets the typical characteristics of the original grape variety.

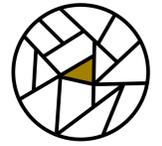


marl-limestone clays,
rich in minerals.





COLLIO LINE



VILLANOVA

PIÙ VITE, DAL 1499

Friulano



Ribolla gialla



Pinot grigio



Sauvignon



Merlot



Picolit





FRIULANO

COLLIO

Soil

From the Eocene era, soil is marked by marls and sandstones flysch. In later ages it turned into the “ponca”: the traditional rocky substrate of the hilly area.

Grapes

100% Friulano

Vine training system

Guyot

First vintage produced

1964

Alcohol

13% Vol.

Total acidity

5.30 g/l

Harvest method

Manual

Aging

the 90% in steel with 6 months on the lees and frequent batonnage; the remaining 10% in oak tonneaux with weekly batonnage.

Shelf life

From 4 to 6 years from the harvest, depending on storage conditions.

Cork

One piece natural cork.

Tasting notes

It has a deep yellow color and a very typical aroma of wildflowers with buttery notes. The taste is intense, velvety, with a light aftertaste of almond.

Food pairings

Elegant combination with cream cheeses and San Daniele cured ham. Try it with herb omelettes, lobster and shellfish in general. To be served at 12°C.



RIBOLLA GIALLA

COLLIO

Soil

From the Eocene era, soil is marked by marls and sandstones flysch. In later ages it turned into the “ponca”: the traditional rocky substrate of the hilly area.

Grapes

100% Ribolla gialla

Vine training system

Guyot

First vintage produced

1964

Alcohol

13% Vol.

Total acidity

5.70 g/l

Harvest method

Manual

Aging

In steel with 4 months aging on the lees and frequent batonnage.

Shelf life

From 4 to 6 years from the harvest, depending on storage conditions.

Cork

One piece natural cork.

Tasting notes

Autochthonous wine with ancient origins in Collio, straw yellow color with slight greenish reflections. Light and floral bouquet with notes of green apple. Dry and fragrant flavor.

Food pairings

Excellent as an aperitif with raw fish and sushi. Try it with sardine, fried fish and roe. It should be served at 12° C.



PINOT GRIGIO

COLLIO

Soil

From the Eocene era, soil is marked by marls and sandstones flysch. In later ages it turned into the “ponca”: the traditional rocky substrate of the hilly area.

Grapes

100% Pinot grigio

Vine training system

Guyot

First vintage produced

1964

Alcohol

13% Vol.

Total acidity

5.20 g/l

Harvest method

Manual

Aging

In steel with 6 months aging on the lees and frequent batonnage.

Shelf life

From 4 to 6 years from the harvest, depending on storage conditions.

Cork

One piece natural cork.

Tasting notes

White wine with slightly coppery highlights and a typical bouquet of acacia flowers. The taste is full and velvety.

Food pairings

It lends itself to combinations with cold cuts, first courses based on vegetables, seafood risotto and delicate white meats. To be served at 12° C.



SAUVIGNON

COLLIO

Soil

From the Eocene era, soil is marked by marls and sandstones flysch. In later ages it turned into the “ponca”: the traditional rocky substrate of the hilly area.

Grapes

100% Sauvignon

Vine training system

Guyot

First vintage produced

1964

Alcohol

12.50% Vol.

Total acidity

5.60 g/l

Harvest method

Manual

Aging

90% in steel and 10% left in oak tonneaux for 6 months with frequent batonnage.

Shelf life

From 4 to 6 years from the harvest, depending on storage conditions.

Cork

One piece natural cork.

Tasting notes

It is a complex white wine. Its color is yellow with barely pronounced green highlights. Perfumes are a continuous evolution of a thousand floral and vegetable essences, all well mixed together, with hints of mint, until you reach the elderberry. It is a full but fragrant and savory wine.

Food pairings

Winning with asparagus, creamy vegetable soups and risotto. With a nice grilled fish, its bouquet is enhanced. It can be paired also with slightly hot and spicy dishes. It should be served at 14° C.



MERLOT

COLLIO

Soil

From the Eocene era, soil is marked by marls and sandstones flysch. In later ages it turned into the “ponca”: the traditional rocky substrate of the hilly area.

Grapes

100% Merlot

Vine training system

Guyot

First vintage produced

1964

Alcohol

13% Vol.

Total acidity

5.00 g/l

Harvest method

Manual

Aging

In 25 hl barrels and 500 liter tonneaux for 24 months. Then it rests in bottle for 9 months.

Shelf life

From 6 to 10 years from the harvest, depending on storage conditions.

Cork

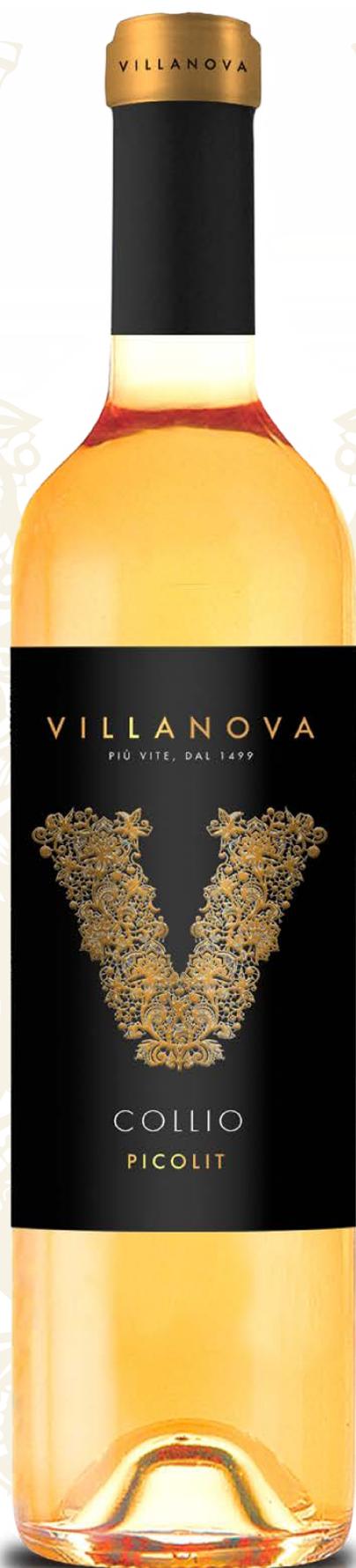
One piece natural cork.

Tasting notes

Intense ruby red color. Full and fragrant aroma reminiscent of black cherry, raspberry, blackberry and blueberry. With time, the bouquet is enriched with spicy notes. Warm, full and savory taste.

Food pairings

Wine suitable for red meat dishes, roast meat, oven pot roast and well-aged cheeses. Serve at 18° C.



PICOLIT

COLLIO

Soil

From the Eocene era, soil is marked by marls and sandstones flysch. In later ages it turned into the “ponca”: the traditional rocky substrate of the hilly area.

Grapes

100% Picolit

Vine training system

Guyot

Alcohol

14% Vol.

Total acidity

5.30 g/l

Harvest method

Manual

Aging

Late harvest, grapes are left on the plant for raising until mid October. Pressing and fermentation take place in oak barrique, until about the alcohol reaches 14°. Follows a period of ageing of at least one year in wood barrels.

Shelf life

From 6 to 10 years from the harvest, depending on storage conditions.

Cork

One piece natural cork.

Tasting notes

Fantastic gold yellow, to the nose boasts a multi-layered bouquet of apricots, dried figs, and acacia blossom, with a hint of citrus.

To the palate it is sweet but not cloying, with aromas of honey and well-ripened fruit.

It is a jewel wine and rare, as the average production per vine is extremely low.

Food pairings

It partners well with blue cheeses, foie gras, and petits fours. Its classic pairing is sweet-sweet, but thanks to its lingering and warm sensations, it is also a delicious sipping wine. Best enjoyed at 10°C.

ISONZO
LINE

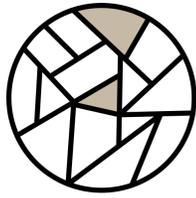


VILLANOVA
PIÙ VITE, DAL 1499



VILLANOVA
PIÙ VITE, DAL 1499

Merlot

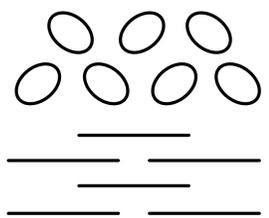


ISONZO LINE

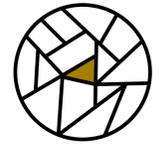
A world of “treasures”:
wines, vineyards, land,
people, knowledge.

The area planted with vines in the **Friuli Isonzo DOC**,
today represents a fundamental resource of our production.

The flood plain of the Isonzo river is composed by **layers
of sandstone** (calcified sands) and gravels, and it gives
rise to grapes with a natural freshness and minerality.
This features best express the varietal aromas.



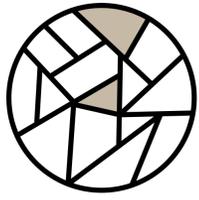
flood plain with
sandstone and gravel



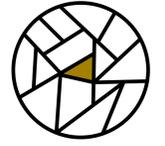
VILLANOVA

PIÙ VITE, DAL 1499





ISONZO LINE



VILLANOVA

PIÙ VITE, DAL 1499

Malvasia



Friulano



Pinot grigio



Chardonnay



Sauvignon



Traminer aromatico



Merlot



Cabernet franc



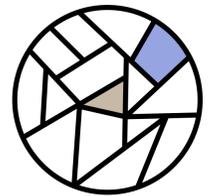
Refosco d.p.r.





MALVASIA

DOC FRIULI ISONZO



Soil

Alluvial pebbly soil with high drainage. Its geological origins come from deposits of the Quaternary era, then followed by ancient floods (Pleistocene) and more recent ones (Holocene) of the Isonzo river.

Grapes

100% Malvasia

Vine training system

Guyot

First vintage produced

1975

Alcohol

12.50% Vol.

Total acidity

5.30 g/l

Harvest method

Manual

Aging

In stainless steel with 6 months on the lees.

Shelf life

From 4 to 6 years from the harvest, depending on storage conditions.

Cork

Tech-organic, obtained from the sugar cane, 100% recyclable.

Tasting notes

The color is a pale yellow with greenish reflections. Perfumes reminiscent of the balsamic notes of elderberry, orange blossoms and lavender. Wine with a rich structure and very savory.

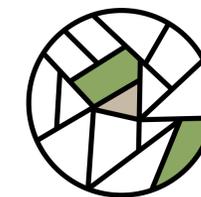
Food pairings

Aperitif wine, also perfect with first courses or soups based on shellfish. It should be served at 12° C.



FRIULANO

DOC FRIULI ISONZO



Soil

Alluvial pebbly soil with high drainage. Its geological origins come from deposits of the Quaternary era, then followed by ancient floods (Pleistocene) and more recent ones (Holocene) of the Isonzo river.

Uva

100% Friulano

Vine training system

Guyot

First vintage produced

1975

Alcohol

12.50% Vol.

Total acidity

5.20 g/l

Harvest method

Manual

Aging

In stainless steel with 5 months on the lees.

Shelf life

From 4 to 6 years from the harvest, depending on storage conditions.

Cork

Tech-organic, obtained from the sugar cane, 100% recyclable.

Tasting notes

Straw yellow wine tending to greenish. Floral and fruity aroma with a typical note reminiscent of almond. The mouthfeel is intense and velvety, generally with floral aromas.

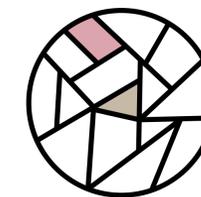
Food pairings

Excellent as an aperitif or paired with cold cuts, light first courses and beef carpaccio. To be served at 10° C.



PINOT GRIGIO

DOC FRIULI ISONZO



Soil

Alluvial pebbly soil with high drainage. Its geological origins come from deposits of the Quaternary era, then followed by ancient floods (Pleistocene) and more recent ones (Holocene) of the Isonzo river.

Grapes

100% Pinot grigio

Vine training system

Guyot

First vintage produced

1975

Alcohol

12.50% Vol.

Total acidity

5.30 g/l

Harvest method

Manual

Aging

4 months on the lees in stainless steel with batonnage.

Shelf life

From 2 to 4 years from the harvest, depending on storage conditions.

Cork

Tech-organic, obtained from the sugar cane, 100% recyclable.

Tasting notes

White wine with a straw yellow color, intense with a bouquet reminiscent of white and yellow flowers. Soft, full and fragrant taste.

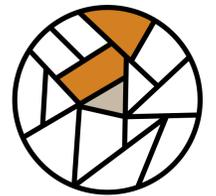
Food pairings

It lends itself to combinations with cold cuts, sweet cheeses and delicate first courses. Excellent with codfish cream crostini. To be served at 12° C.



CHARDONNAY

DOC FRIULI ISONZO



Soil

Alluvial pebbly soil with high drainage. Its geological origins come from deposits of the Quaternary era, then followed by ancient floods (Pleistocene) and more recent ones (Holocene) of the Isonzo river.

Grapes

100% Chardonnay

Vine training system

Guyot and spurred cordon

First vintage produced

1975

Alcohol

12.50% Vol.

Total acidity

5.30 g/l

Harvest method

Manual

Aging

In stainless steel with 4 months on the lees.

Shelf life

From 2 to 4 years from the harvest, depending on storage conditions.

Cork

Tech-organic, obtained from the sugar cane, 100% recyclable.

Tasting notes

Well-structured wine, balanced. Fine and elegant with scents reminiscent of yellow apple and broom flowers. Over time it evolves into a bouquet very pleasant in which mugwort is found.

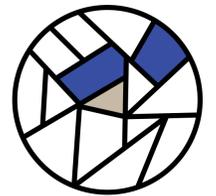
Food pairings

Aperitif wine, suitable for starters and elegant dishes. Try it with fruit, even exotic. Excellent with molluscs, carpaccio or tartare of tuna and swordfish. It should be served at 12° C.



SAUVIGNON

DOC FRIULI ISONZO



Soil

Alluvial pebbly soil with high drainage. Its geological origins come from deposits of the Quaternary era, then followed by ancient floods (Pleistocene) and more recent ones (Holocene) of the Isonzo river.

Grapes

100% Sauvignon

Vine training system

Guyot

First vintage produced

1975

Alcohol

12.50% Vol.

Total acidity

5.90 g/l

Harvest method

Manual

Aging

In stainless steel with 4 months on the lees.

Shelf life

From 2 to 4 years from the harvest, depending on storage conditions.

Cork

Tech-organic, obtained from the sugar cane, 100% recyclable.

Tasting notes

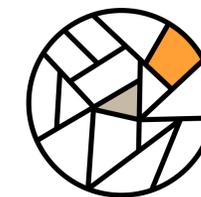
White wine, yellow with greenish reflections. Fine and elegant with perfumes reminiscent of sage, tomato leaf with a nectarine peach base. Fresh and savory wine.

Food pairings

Aperitif wine, to be paired also with first courses based on tomatoes and asparagus, ricotta and fresh goat cheeses. It should be served at 12° C.



TRAMINER AROMATICO



DOC FRIULI ISONZO

Soil

Alluvial pebbly soil with high drainage. Its geological origins come from deposits of the Quaternary era, then followed by ancient floods (Pleistocene) and more recent ones (Holocene) of the Isonzo river.

Grapes

100% Traminer aromatico

Vine training system

Guyot

First vintage produced

1975

Alcohol

12.50% Vol.

Total acidity

5.10 g/l

Harvest method

Manual

Aging

4 months on the lees in stainless steel with batonnage.

Shelf life

From 2 to 4 years from the harvest, depending on storage conditions.

Cork

Tech-organic, obtained from the sugar cane, 100% recyclable.

Tasting notes

Wine with extremely aromatic aromas, very typical. The color is an intense yellow with coppery shades. Its bouquet is reminiscent of vanilla, linden flowers, almond and exotic fruit. In the mouth it is fragrant with a typical dry aftertaste.

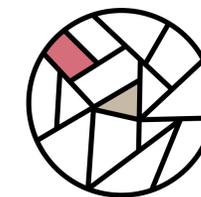
Food pairings

Wine to pair with elaborate warm and cold starter, fish in sauce or tasty cheeses. Special pairing with different types of paté. To be served at 12° C.



MERLOT

DOC FRIULI ISONZO



Soil

Alluvial pebbly soil with high drainage. Its geological origins come from deposits of the Quaternary era, then followed by ancient floods (Pleistocene) and more recent ones (Holocene) of the Isonzo river.

Grapes

100% Merlot

Vine training system

Guyot

First vintage produced

1975

Alcohol

12.50% Vol.

Total acidity

5.00 g/l

Harvest method

Manual

Aging

Malolactic fermentation in steel, aging for 12 months in stainless steel tanks. It rests 6 months in bottle before marketing.

Shelf life

From 4 to 8 years from the harvest, depending on storage conditions.

Cork

Tech-organic, obtained from the sugar cane, 100% recyclable.

Tasting notes

Wine with a ruby red color, it has a very intense and warm aroma, reminiscent of black cherry, blackberry and blueberry. The taste is also warm and wrapping, with soft tannins.

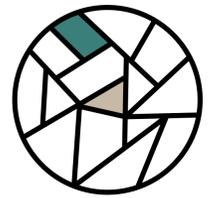
Food pairings

The wine is recommended with delicate flavor meat dishes and medium-aged cheeses. To be served at 18° C.



CABERNET FRANC

DOC FRIULI ISONZO



Soil

Alluvial pebbly soil with high drainage. Its geological origins come from deposits of the Quaternary era, then followed by ancient floods (Pleistocene) and more recent ones (Holocene) of the Isonzo river.

Grapes

100% Cabernet franc

Vine training system

Guyot

First vintage produced

1975

Alcohol

12.50% Vol.

Total acidity

5.00 g/l

Harvest method

Manual

Aging

Malolactic fermentation in steel, aging for 12 months in stainless steel tanks. It rests 6 months in bottle before marketing.

Shelf life

From 4 to 8 years from the harvest, depending on storage conditions.

Cork

Tech-organic, obtained from the sugar cane, 100% recyclable.

Tasting notes

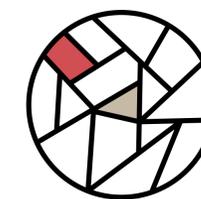
Red wine with very complex and fruity aromas that remind of small red fruits and violets. The pyrazines emerge by emphasizing the typicality of the grape variety. It's pretty full-bodied but fragrant.

Food pairings

Wine suitable for roast meat, beef burger and medium-aged cheeses. Excellent pairing with truffle. Serve it at 18° C.



REFOSCO DAL PEDUNCOLO ROSSO



DOC FRIULI ISONZO

Soil

Alluvial pebbly soil with high drainage. Its geological origins come from deposits of the Quaternary era, then followed by ancient floods (Pleistocene) and more recent ones (Holocene) of the Isonzo river.

Grapes

100% Refosco dal peduncolo rosso

Vine training system

Guyot

First vintage produced

1975

Alcohol

13% Vol.

Total acidity

5.20 g/l

Harvest method

Manual

Aging

Malolactic fermentation in steel. 70% of the product ages for 12 months in stainless steel tanks; the 30% left ages in 25hl oak barrels. Once blended, it rests 6 months in the bottle.

Shelf life

From 4 to 8 years from the harvest, depending on storage conditions.

Cork

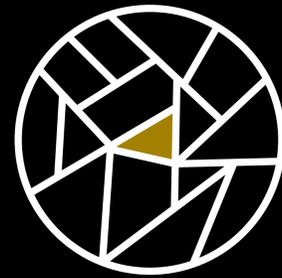
Tech-organic, obtained from the sugar cane, 100% recyclable.

Tasting notes

Intense ruby red color with slight garnet reflections. Typically with a slightly spicy bouquet with notes of black pepper, coffee and chocolate. The mouthfeel is slightly tannic and of great structure.

Food pairings

The wine is recommended with strong taste dishes. Great pairing with wild boar stew and game. Try it with aged salami. To be served at 18° C.



VILLANOVA

PIÙ VITE, DAL 1499



+39
0481 889311



Farra d'Isonzo
Gorizia, Italy



info@
tenutavillanova.com



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013

CAMPAIGN FINANCED ACCORDING
TO EU REG. NO. 1308/2013

WWW.TENUTAVILLANOVA.COM