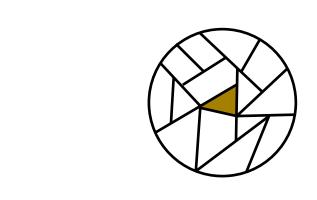


# VILLANOVA

### PEOPLE IN WINE, SINCE 1499







THE LOCATION / THE WINERY / THE REBIRTH / ISONZO LINE / COLLIO LINE









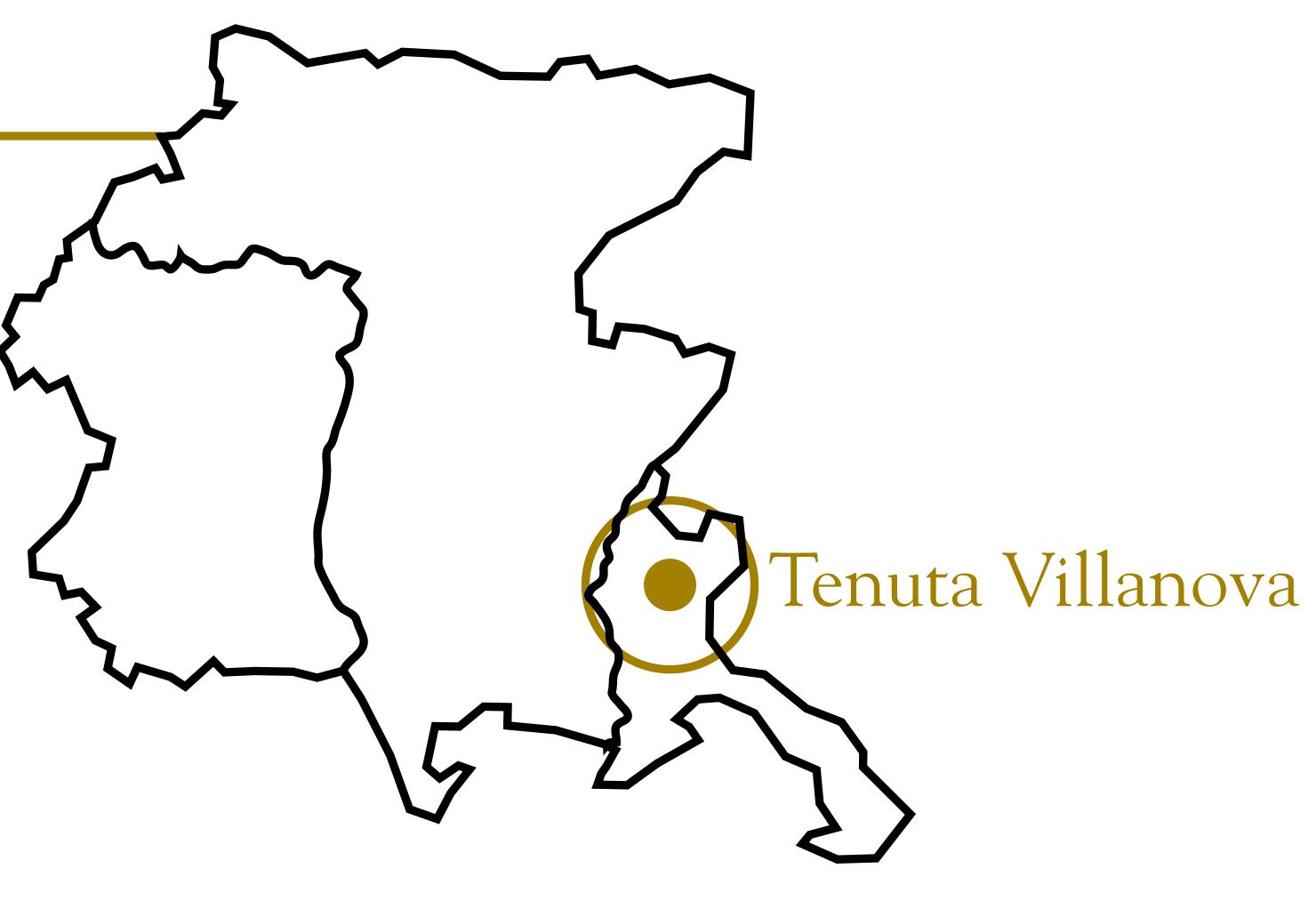




2020







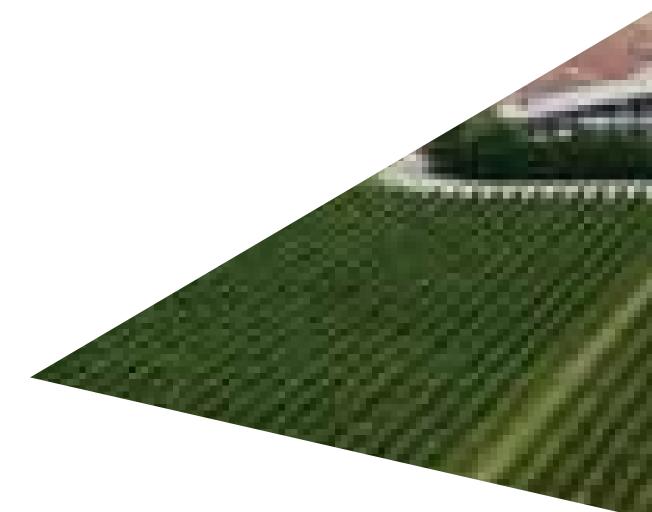


## THE WINERY

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.

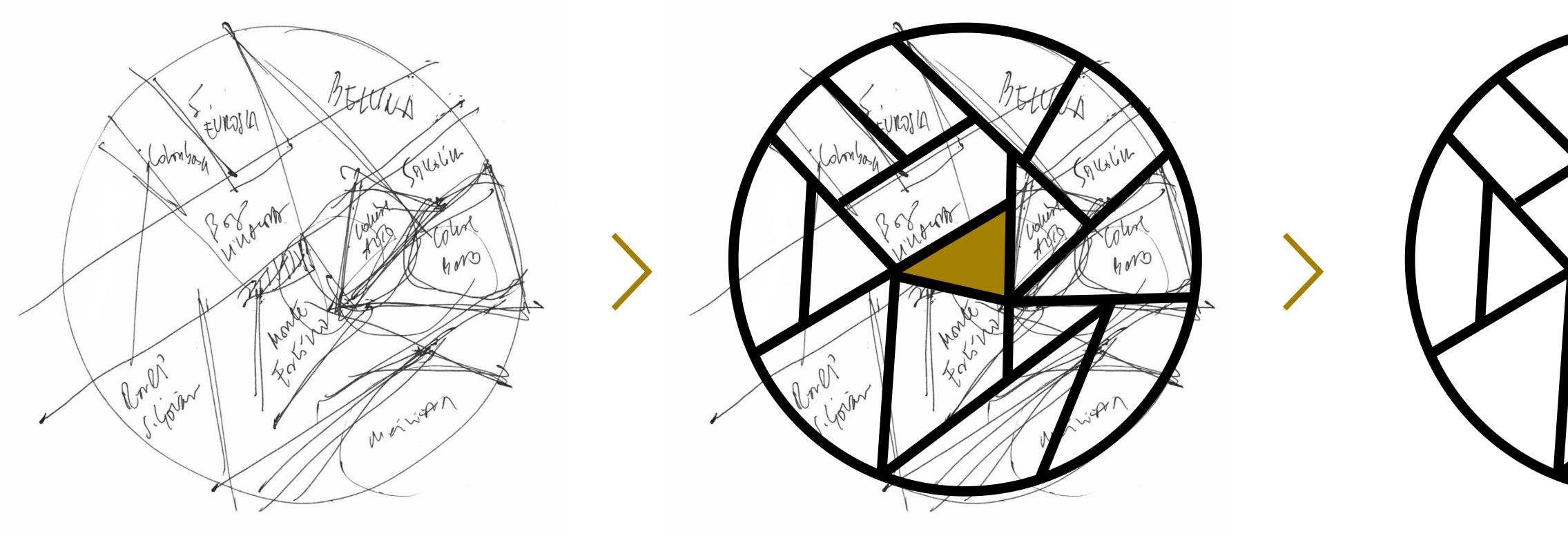








## ALOGO, AWORLD: OURS.

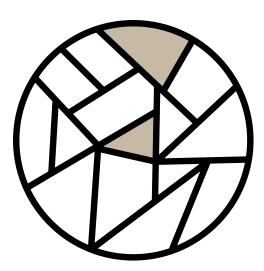


Redesigning the old map of the Estate, our new world has born: a unique and iconic logo which encloses the love and respect for our most precious jewels: the vineyards, Our beating heart, the winery, is represented in the center as it is in the reality.



## ISONZO LINE



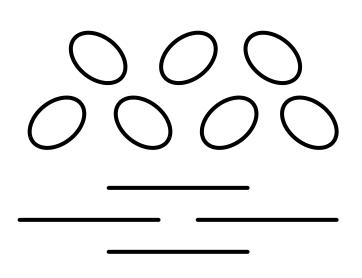


## ISONZO LINE

### 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.



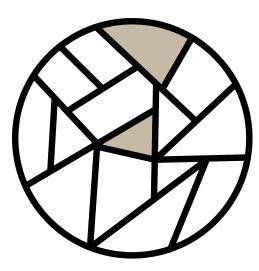
flood plain with sandstone and gravel

THE LOCATION









## ISONZO LINE



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Pinot grigio



**Unnav** 











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Soil Alluv Its geo of the by and recent

Grape 100% Vine Guyot First 1975

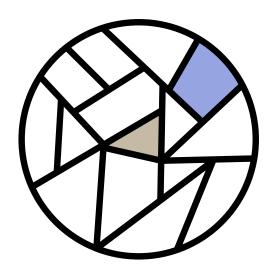
> Alcoh 12.509 Total 5.30 g Harve Manu

### MALVASIA

#### DOC FRIULI ISONZO 2019

	Ag
vial pebbly soil with high drainage.	Ins
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e Quaternary era, then followed	Fro
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t ones (Holocene) of the Isonzo river.	Co
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#### ging

stainless steel with 6 months on the lees. elf life

om 4 to 6 years from the harvest,

pending on storage conditions.

#### ork

ch-organic, obtained from the sugar cane, 0% recyclable.

#### sting notes

ne color is a pale yellow with greenish lections. Perfumes reminiscent of the lsamic notes of elderberry, orange blossoms d lavender. Wine with a rich structure d very savory.

#### od pairings

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



## FRIULANO

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 Guyot 1975

Alcohol 12.50% Vol. Total acidity 5.20 g/l Harvest method Manual

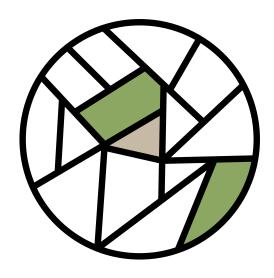
#### DOC FRIULI ISONZO 2019

100% Friulano Vine training system First vintage produced Aging Cork

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.

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

HOME / ISONZO WINES / COLLIO WINES



In stainless steel with 5 months on the lees. Shelf life

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

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

#### Tasting notes

#### Food pairings



Soil Alluvi geolog Quate floods (Holo

Grape 100% Vine Guyot First 1975

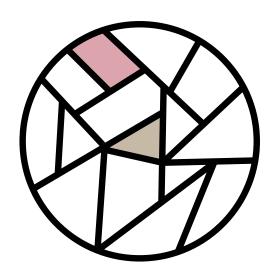
Alcoh 12.509 Total 5.30 g Harve Manu

## PINOT GRIGIO

#### DOC FRIULI ISONZO 2019

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#### Aging

nonths on the lees in stainless steel th batonnage.

#### elf life

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

#### ork

ch-organic, obtained from the sugar cane, 0% recyclable.

#### sting notes

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

#### od pairings

lends itself to combinations with cold ts, sweet cheeses and delicate first courses. cellent with codfish cream crostini. be served at 12° C.



Soil Alluvi geolog Quate floods (Holo

Grape 100% Vine Guyot First 1975

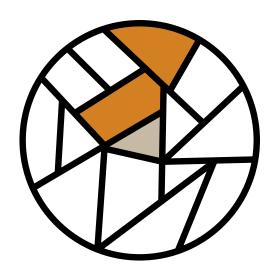
Alcoh 12.509 Total 5.30 g Harve Manu

## CHARDONNAY

#### DOC FRIULI ISONZO 2019

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rial pebbly soil with high drainage. Its	Ins
gical origins come from deposits of the	She
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#### ging

stainless steel with 4 months on the lees. elf life

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

#### ork

ch-organic, obtained from the sugar cane, 0% recyclable.

#### sting notes

ell-structured wine, balanced. Fine and egant with scents reminiscent of yellow ple and broom flowers. Over time it olves into a bouquet very pleasant in which igwort is found.

#### od pairings

peritif wine, suitable for starters and egant dishes. Try it with fruit, even exotic. cellent with molluscs, carpaccio or tartare tuna and swordfish. It should be served 12° C.



Soil Alluv geolog Quate floods (Holo

Grape 100% Vine Guyot First 1975

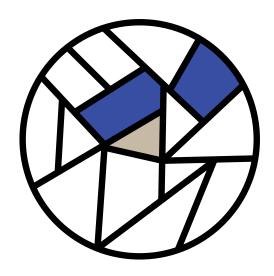
> Alcoh 12.509 Total 5.90 g Harve Manu

## SAUVIGNON

#### DOC FRIULI ISONZO 2019

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vial pebbly soil with high drainage. Its	Ins
gical origins come from deposits of the	She
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#### Aging

stainless steel with 4 months on the lees. elf life

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

#### ork

ch-organic, obtained from the sugar cane, 0% recyclable.

#### sting notes

hite wine, yellow with greenish reflections. ne and elegant with perfumes reminiscent sage, tomato leaf with a nectarine peach se. Fresh and savory wine.

#### od pairings

peritif wine, to be paired also with first urses based on tomatoes and asparagus, otta and fresh goat cheeses. should be served at 12° C.



## TRAMINER AROMATICO

Soil Alluv geolog Quate floods (Holo

Grape 100% Vine Guyot First 1975

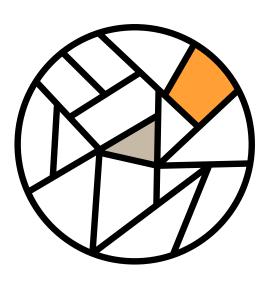
Alcoh 12.509 Total 5.10 g Harve Manu

#### DOC FRIULI ISONZO 2019

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#### Aging

nonths on the lees in stainless steel th batonnage.

#### elf life

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

#### ork

ch-organic, obtained from the sugar cane, 0% recyclable.

#### sting notes

ine with extremely aromatic aromas, very pical. The color is an intense yellow with ppery shades. Its bouquet is reminiscent of nilla, linden flowers, almond and exotic it. In the mouth it is fragrant with a typical aftertaste.

### od pairings

ine to pair with elaborate warm and cold rter, fish in sauce or tasty cheeses. ecial pairing with different types of paté. be served at 12° C.



Soil

Grapes Guyot 1975

Alcohol 12.50% Vol. 5.00 g/l Manual

## MERLOT

### DOC FRIULI ISONZO 2018

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.

### 100% Merlot Vine training system

First vintage produced

## Total acidity Harvest method

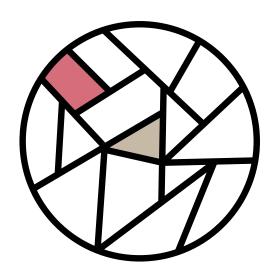
Aging

Cork

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





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.

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

#### Tasting notes

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



Soil Alluv geolog Quate floods (Holo

Grape 100% Vine Guyot First 1975

> Alcoh 12.50 Total 5.00 g Manual

## CABERNET FRANC

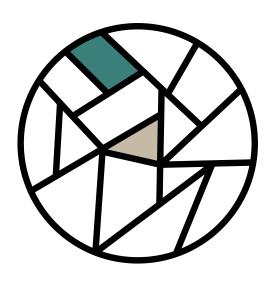
### DOC FRIULI ISONZO 2018

<b>301</b>	Ag
Alluvial pebbly soil with high drainage. Its	Ma
geological origins come from deposits of the	12
Quaternary era, then followed by ancient	6 n
floods (Pleistocene) and more recent ones	Sh
(Holocene) of the Isonzo river.	Fre
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Grapes	Co
100% Cabernet franc	Tee
Vine training system	100
Guyot	
First vintage produced	Ta
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Alcohol	vic
12.50% Vol.	the
Total acidity	ful
5.00 g/l	
Harvest method	Fo

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







### Aging

falolactic fermentation in steel, aging for 2 months in stainless steel tanks. It rests months in bottle before marketing.

#### helf life

rom 4 to 8 years from the harvest, depending n storage conditions.

### ork

ech-organic, obtained from the sugar cane, 00% recyclable.

#### asting notes

ed wine with very complex and fruity comas that remind of small red fruits and iolets. The pyrazines emerge by emphasizing ne typicality of the grape variety. It's pretty Ill-bodied but fragrant.

### Food pairings



Soil Alluv geolog Quate floods (Holo

Grape 100% Vine Guyot First 1975

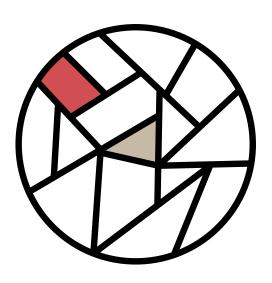
> Alcoh 13% Total 5.20 g Harve Manu

## REFOSCO DAL PEDUNCOLO ROSSO

#### DOC FRIULI ISONZO 2018

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### Aging

alolactic fermentation in steel. 70% of the oduct ages for 12 months in stainless steel iks; the 30% left ages in 25hl oak barrels. nce blended, it rests 6 months in the bottle.

#### elf life

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

#### ork

ch-organic, obtained from the sugar cane, 0% recyclable.

#### sting notes

cense ruby red color with slight garnet lections. Typically with a slightly spicy uquet with notes of black pepper, coffee l chocolate. The mouthfeel is slightly nic and of great structure.

### od pairings

e wine is recommended with strong taste hes. Great pairing with wild boar stew and me. Try it with aged salami. be served at 18° C.

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## COLLO 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.







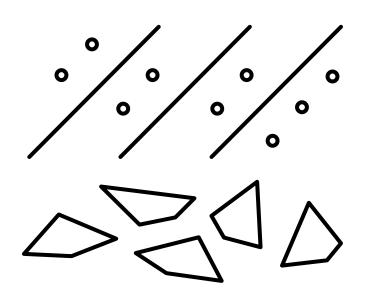


## COLLO LINE

### 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.

THE LOCATION











### COLLIO LINE





FRIULANO







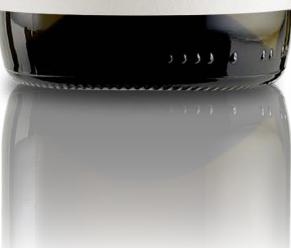






PINOT GRIGIO

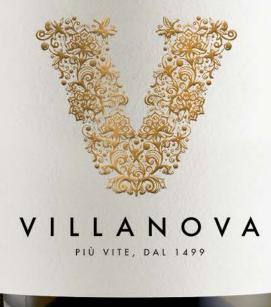








SAUVIGNON









Merlot

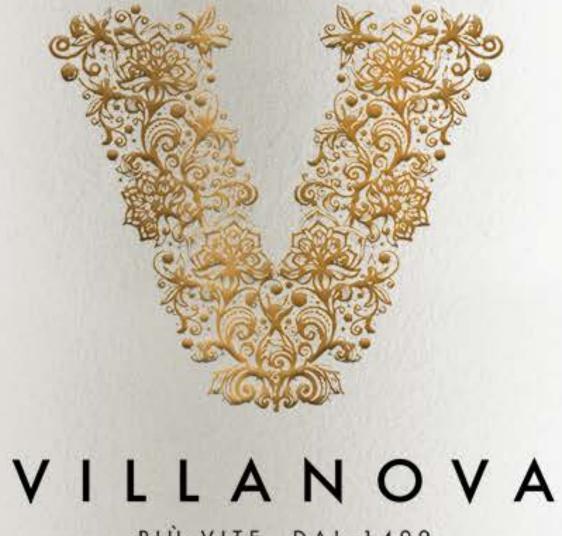
### FRULANO COLLIO 2019

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 Collio area.

Grapes Guyot 1964

Alcohol 13% Vol. Total acidity 5.30 g/l Harvest method Manual

FRIULANO



PIÙ VITE, DAL 1499

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HOME

100% Friulano Vine training system First vintage produced

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.



#### 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.

Soil From and sa into t substr

Grape 100% Vine Guyot First 1964

#### RIBOLLA GIALLA



PIÙ VITE, DAL 1499

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Alcoh 13% Total 5.70 g Harve Manu

HOME

## RIBOLLA GIALLA

COLLIO 2019

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ISONZO WINES / COLLIO WINES

### ging

steel with 4 months aging on the lees and quent batonnage.

### elf life

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

### ork

ne piece natural cork.

#### sting notes

stochthonous wine with ancient origins in ollio, straw yellow color with slight greenish lections. Light and floral bouquet with tes of green apple. Dry and fragrant flavor.

### od pairings

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

# PINGT GRIGIO

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 Guyot 1964

Alcohol 13% Vol. Total acidity 5.20 g/l Harvest method Manual

PINOT GRIGIO



PIÙ VITE, DAL 1499

\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*

1111

HOME

COLLIO 2019

100% Pinot grigio Vine training system First vintage produced Cork

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

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.



### 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.

One piece natural cork.

### Food pairings

COLLIO 2019

Soil From and sa into t substr

Grape 100% Vine Guyot First 1964

Alcoh 12.509 Total 5.60 g Harve Manu

SAUVIGNON



PIÙ VITE, DAL 1499

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HOME

## SAUNGNON

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andstones flysch. In later ages it turned	6 m
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inning with asparagus, creamy vegetable ips and risotto. With a nice grilled fish, its uquet is enhanced. It can be paired also ch slightly hot and spicy dishes. It should be served at 14° C.

ISONZO WINES / COLLIO WINES

#### Aging

% in steel and 10% left in oak tonneaux for nonths with frequent batonnage.

#### elf life

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

### ork

ne piece natural cork.

#### sting notes

is a complex white wine. Its color is yellow th barely pronounced green highlights. rfumes are a continuous evolution of a ousand floral and vegetable essences, all ll mixed together, with hints of mint, til you reach the elderberry. It is a full but grant and savory wine.

### od pairings



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

HOME

MERLOT



PIÙ VITE, DAL 1499

1111

## MERLOT

COLLIO 2017

Cork

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

### 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.

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.







### VILLANOVA

#### PIÙ VITE, DAL 1499

 $\sum$ 

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