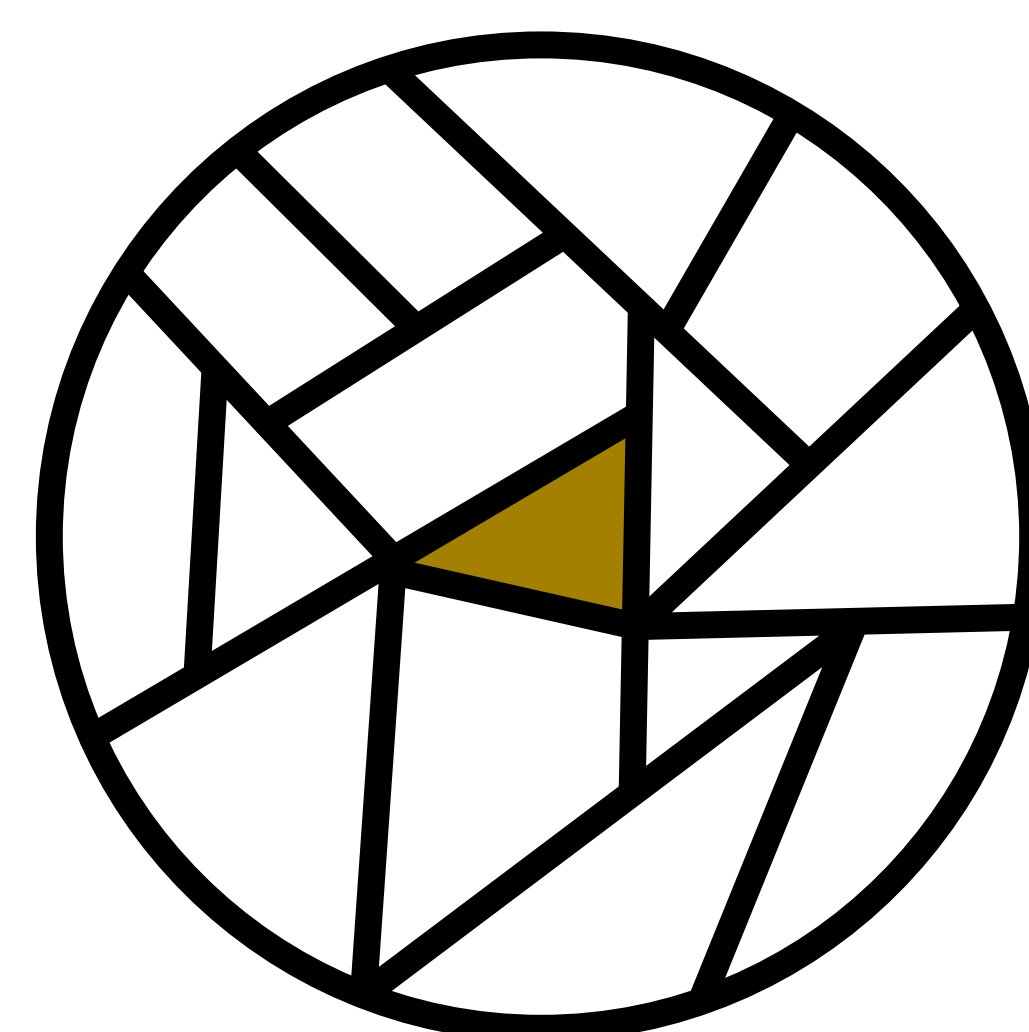




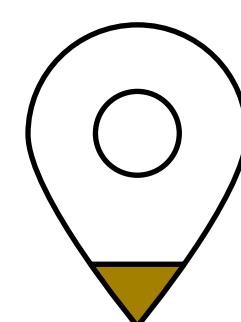
VILLANOVA  
PIÙ VITE, DAL 1499



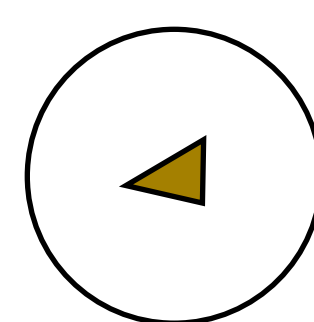


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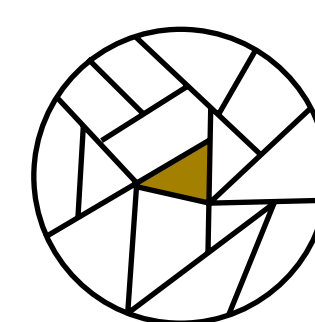
PEOPLE IN WINE, SINCE 1499



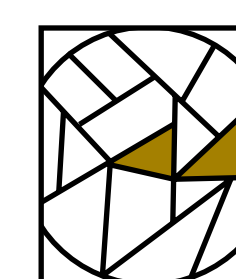
THE LOCATION /



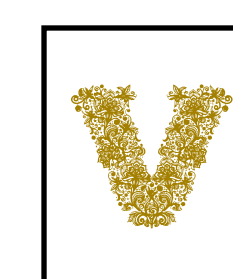
THE WINERY /



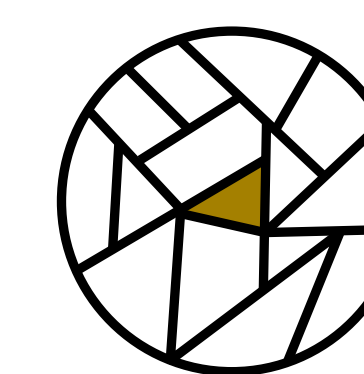
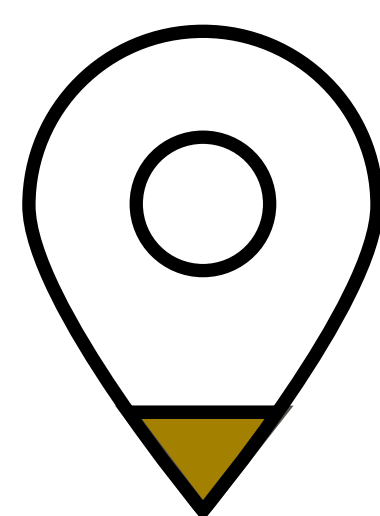
THE REBIRTH /



ISONZO LINE /



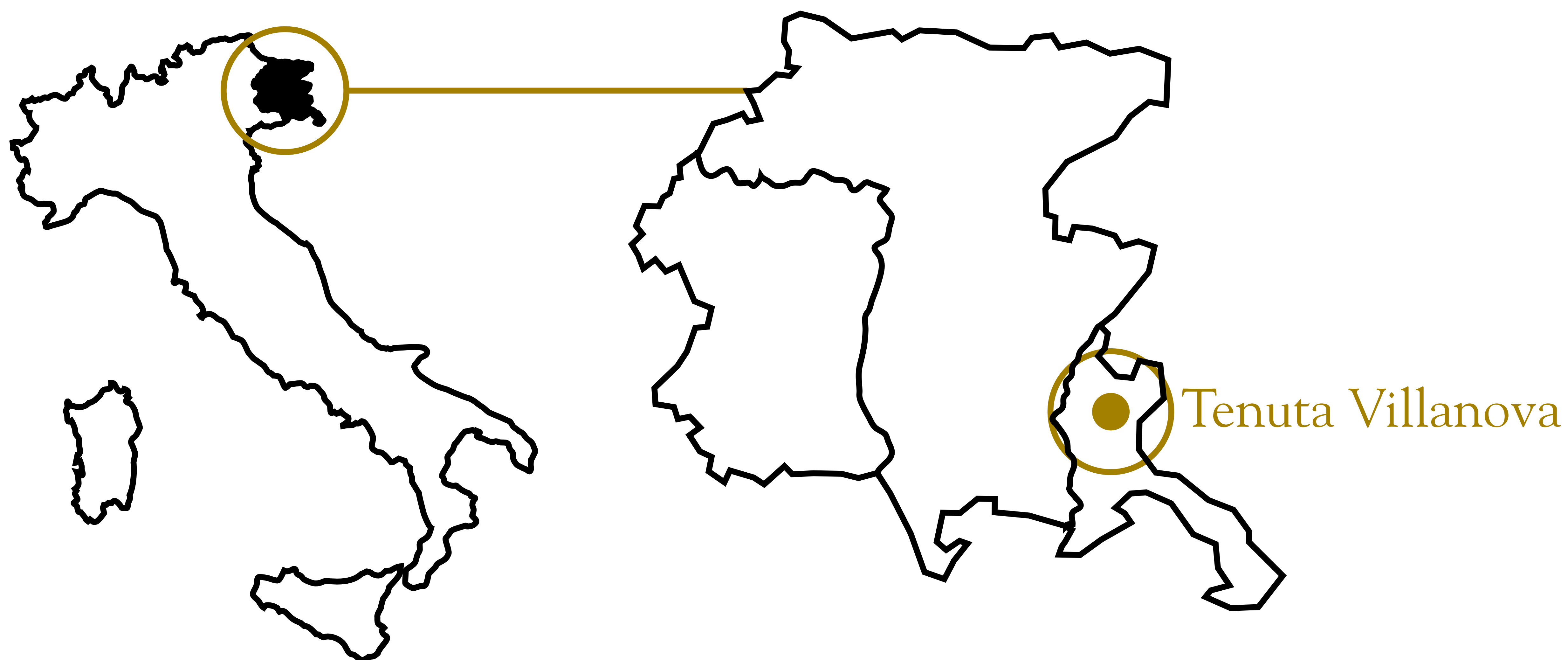
COLLIO LINE



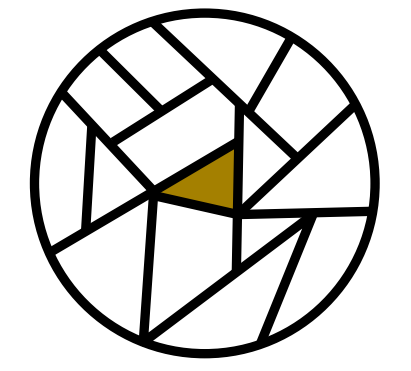
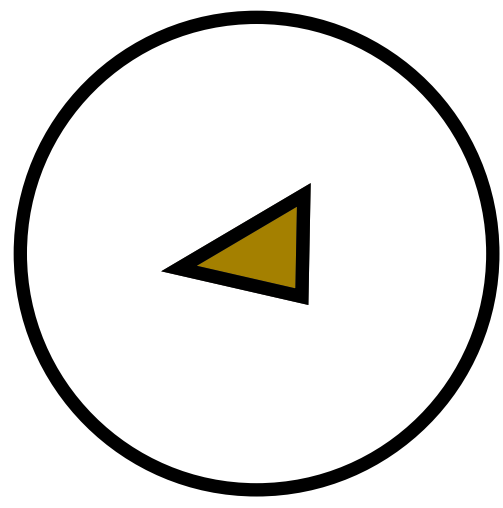
VILLANOVA

PIÙ VITE, DAL 1499

# OUR LAND, OUR LIVES



Tenuta Villanova



VILLANOVA

PIÙ VITE, DAL 1499

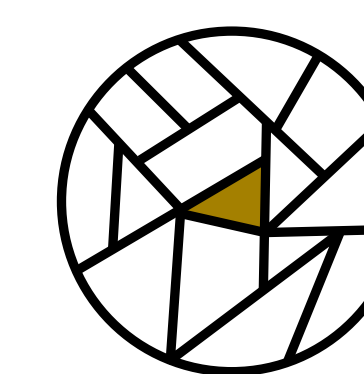
# THE WINERY

**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.



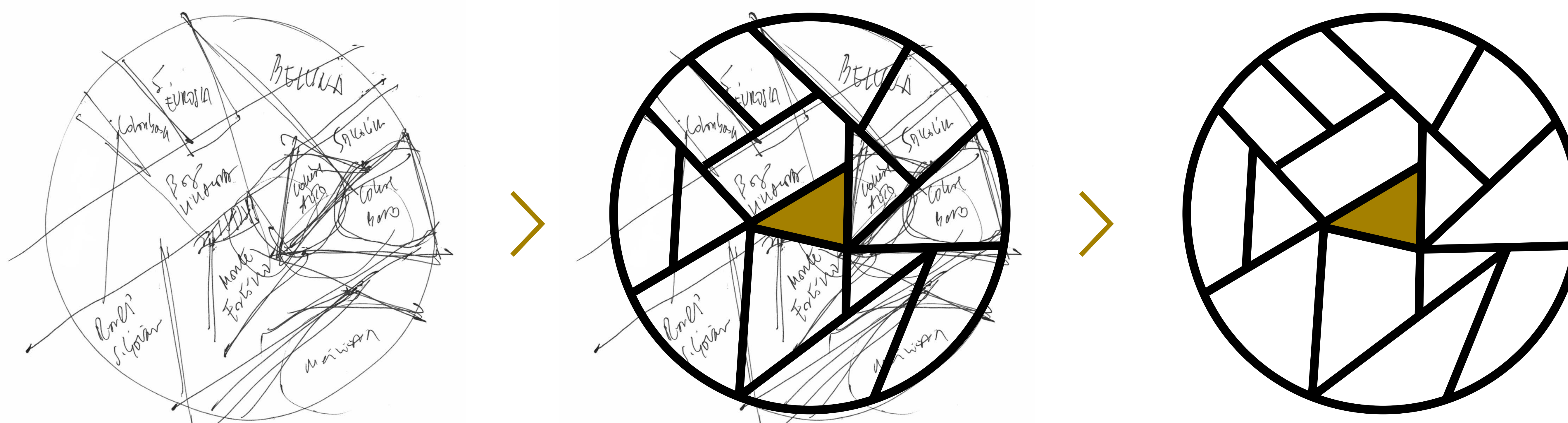




VILLANOVA

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.



ISONZO  
LINE



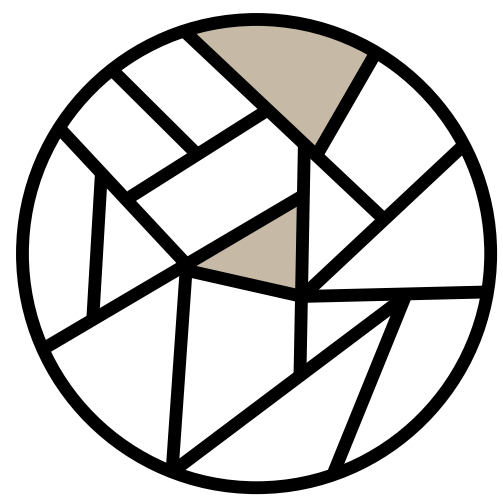
VILLANOVA  
PIÙ VITE, DAL 1499  
anno



VILLANOVA  
PIÙ VITE, DAL 1499

Merlot



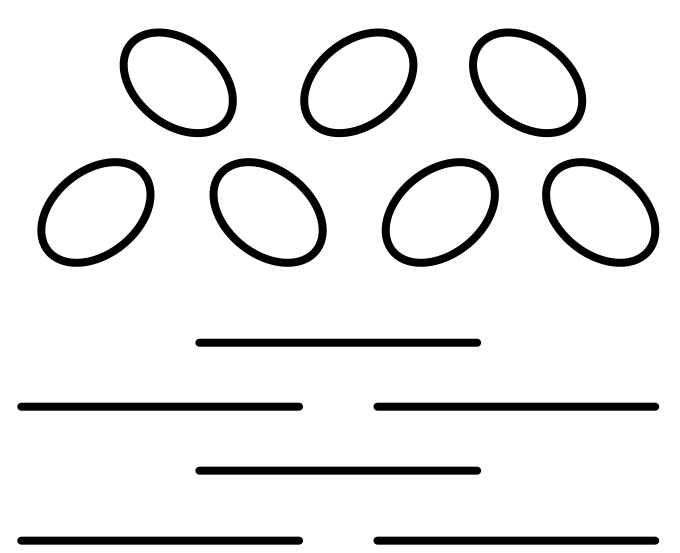


# ISONZO LINE

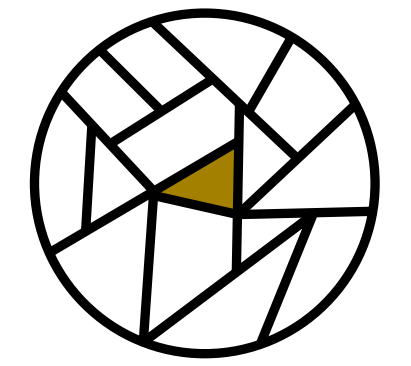
A world of “treasures”:  
wines, vineyards, land,  
people, knowledge.

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



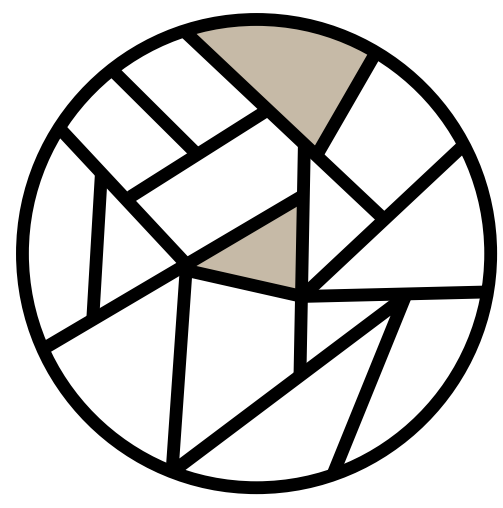
VILLANOVA

PIÙ VITE, DAL 1499

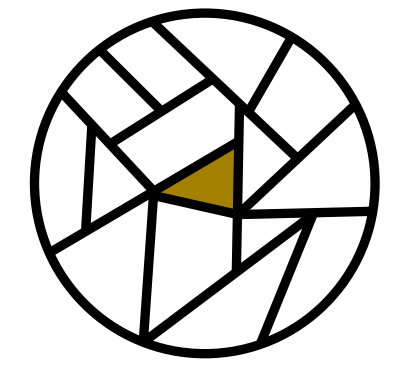


THE LOCATION / THE WINERY / THE REBIRTH / **ISONZO LINE** / COLLIO LINE





# ISONZO LINE



VILLANOVA

PIÙ VITE, DAL 1499

Malvasia

Friulano

Pinot grigio

Chardonnay

Sauvignon

Traminer aromatico

Merlot

Cabernet franc

Refosco d.p.r.

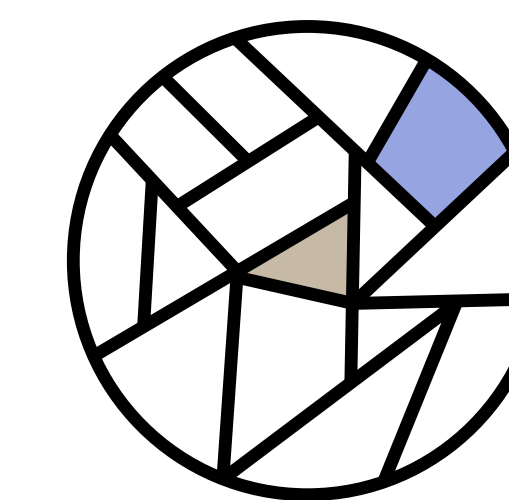






# MALVASIA

DOC FRIULI ISONZO 2019



## 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

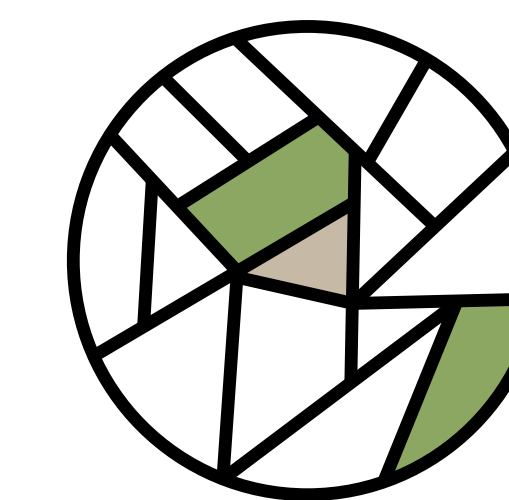
Aperitif wine, also perfect with first courses or soups based on shellfish. It should be served at 12° C.





# FRIULANO

DOC FRIULI ISONZO 2019



## 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

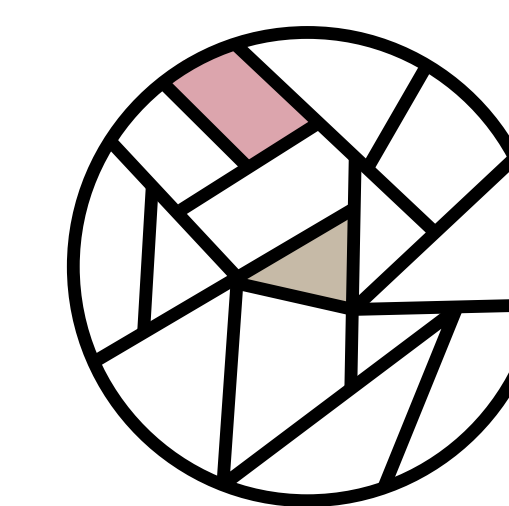
Excellent as an aperitif or paired with cold cuts, light first courses and beef carpaccio. To be served at 10° C.





# PINOT GRIGIO

DOC FRIULI ISONZO 2019



## 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

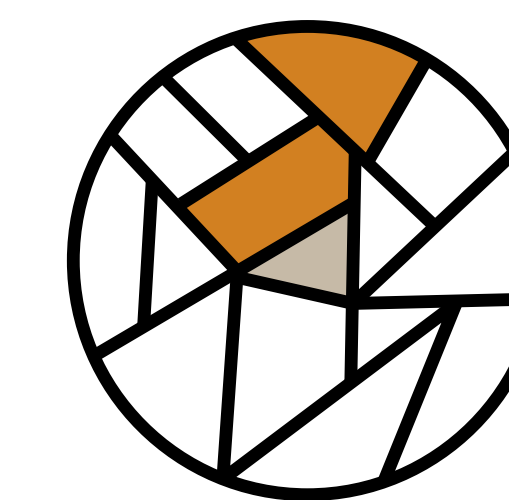
It lends itself to combinations with cold cuts, sweet cheeses and delicate first courses. Excellent with codfish cream crostini. To be served at 12° C.





# CHARDONNAY

DOC FRIULI ISONZO 2019



## 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

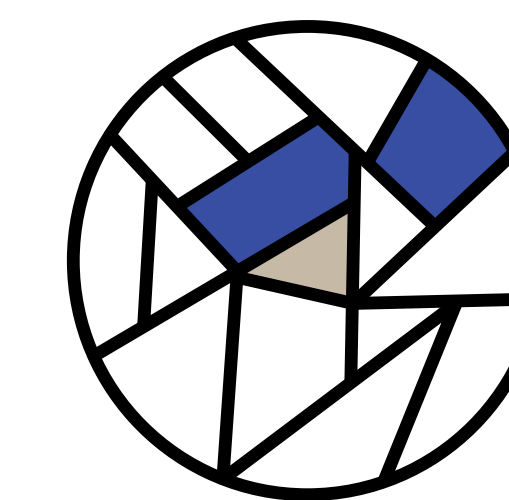
Aperitif wine, suitable for starters and elegant dishes. Try it with fruit, even exotic. Excellent with molluscs, carpaccio or tartare of tuna and swordfish. It should be served at 12° C.





# SAUVIGNON

DOC FRIULI ISONZO 2019



## 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.

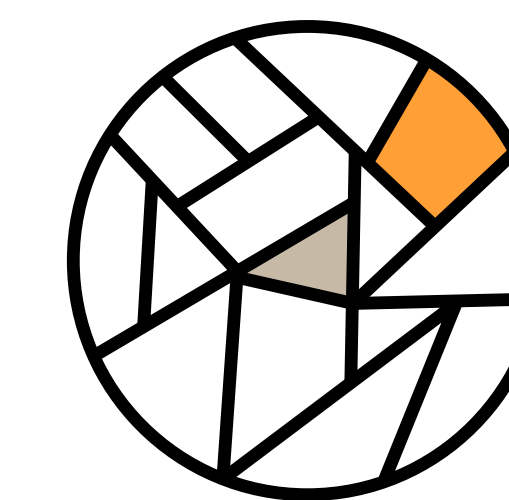
## Food pairings

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 2019

## 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

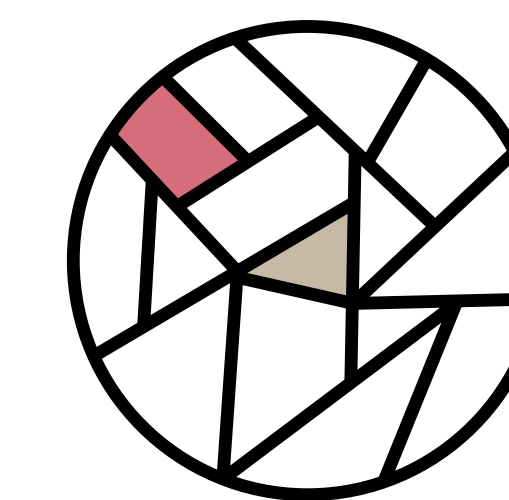
Wine to pair with elaborate warm and cold starter, fish in sauce or tasty cheeses. Special pairing with different types of paté. To be served at 12° C.





# MERLOT

DOC FRIULI ISONZO 2018



## 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

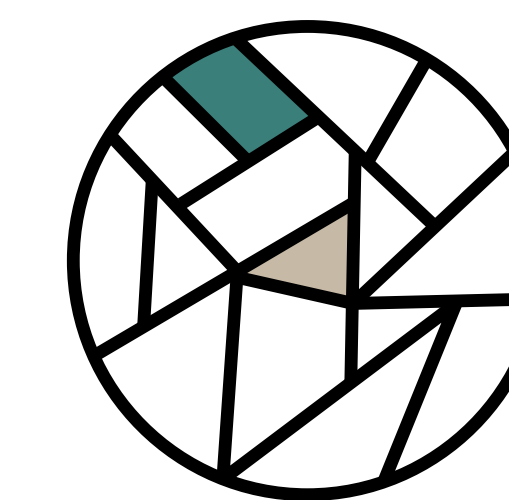
The wine is recommended with delicate flavor meat dishes and medium-aged cheeses. To be served at 18° C.





# CABERNET FRANC

DOC FRIULI ISONZO 2018



## 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.

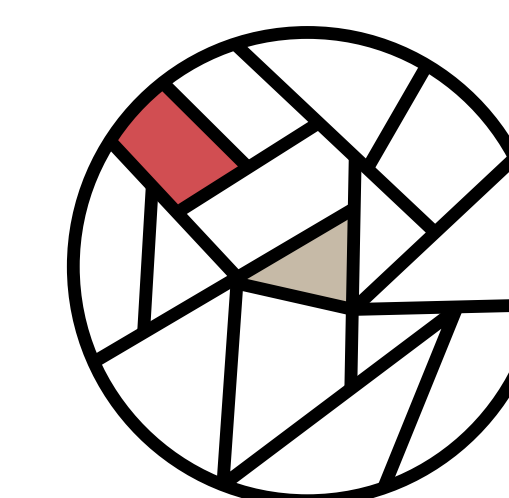
## Food pairings

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 2018

## 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.



COLLIO  
LINE

PINOT GRIGIO



ANNOVA  
DAL 1499

MERLOT



VILLANOVA  
PIÙ VITE, DAL 1499





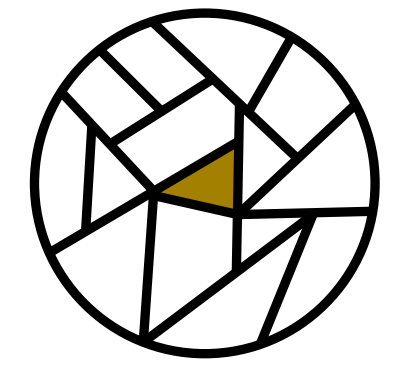
# COLLIO LINE

## 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





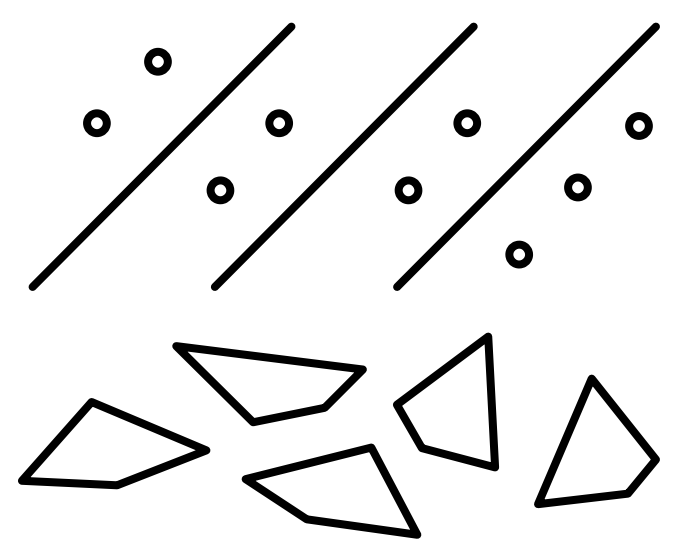


# COLLIO LINE

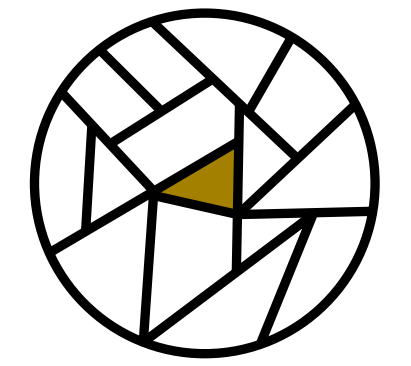
## Vineyard embroiderers.

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.



VILLANOVA

PIÙ VITE, DAL 1499

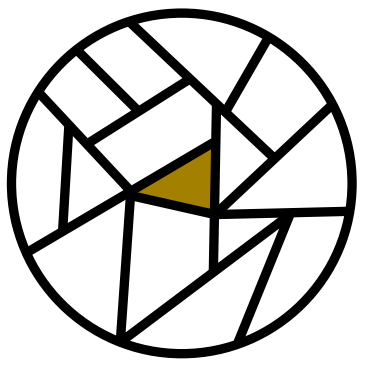


THE LOCATION / THE WINERY / THE REBIRTH / ISONZO LINE / COLLIO LINE





# COLLIO LINE



VILLANOVA

PIÙ VITE, DAL 1499

Friulano

Ribolla gialla

Pinot grigio

Sauvignon

Merlot







# FRIULANO

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**

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 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 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 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 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 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 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 2017

## 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.





VILLANOVA

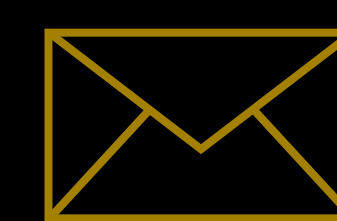
PIÙ VITE, DAL 1499



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