



VILLANOVA

PIÙ VITE, DAL 1499

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.



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING
TO EU REG. NO. 1308/2013

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