



VILLANOVA

PIÙ VITE, DAL 1499

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.



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

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