



VILLANOVA

PIÙ VITE, DAL 1499

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.



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

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