



VILLANOVA

PIÙ VITE, DAL 1499

# FRIULANO

COLLIO



## 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  
CAMPAIGN FINANCED ACCORDING  
TO EU REG. NO. 1308/2013

Soc. Agr. TENUTA VILLANOVA Srl  
Via Contessa Beretta, 29 - 34072  
Villanova di Farra (GO) - ITALY

Tel. +39 0481 889 311  
info@tenutavillanova.com  
www.tenutavillanova.com