



VILLANOVA

PIÙ VITE, DAL 1499

MERLOT

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 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.



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING
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