



VILLANOVA

PIÙ VITE, DAL 1499

PINOT GRIGIO

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% Pinot Grigio

Vine training system

Guyot

First vintage produced

1964

Alcohol

13% Vol.

Total acidity

5.20 g/l

Harvest method

Manual

Aging

In steel with 6 months aging on the lees and frequent batonnage.

Shelf life

From 4 to 6 years from the harvest, depending on storage conditions.

Cork

One piece natural cork.

Tasting notes

White wine with slightly coppery highlights and a typical bouquet of acacia flowers. The taste is full and velvety.

Food pairings

It lends itself to combinations with cold cuts, first courses based on vegetables, seafood risotto and delicate white meats. To be served at 12°C.



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