



VILLANOVA

PIÙ VITE, DAL 1499

RIBOLLA GIALLA

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% Ribolla Gialla

Vine training system

Guyot

First vintage produced

1964

Alcohol

13% Vol.

Total acidity

5.70 g/l

Harvest method

Manual

Aging

In steel with 4 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

Autochthonous wine with ancient origins in Collio, straw yellow color with slight greenish reflections. Light and floral bouquet with notes of green apple. Dry and fragrant flavor.

Food pairings

Excellent as an aperitif with raw fish and sushi. Try it with sardine, fried fish and roe. 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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