



VILLANOVA

PIÙ VITE, DAL 1499

SAUVIGNON

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% Sauvignon

Vine training system

Guyot

First vintage produced

1964

Alcohol

12.50% Vol.

Total acidity

5.60 g/l

Harvest method

Manual

Aging

90% in steel and 10% left in oak tonneaux for 6 months with frequent batonnage.

Shelf life

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

Cork

One piece natural cork.

Tasting notes

It is a complex white wine. Its color is yellow with barely pronounced green highlights. Perfumes are a continuous evolution of a thousand floral and vegetable essences, all well mixed together, with hints of mint, until you reach the elderberry. It is a full but fragrant and savory wine.

Food pairings

Winning with asparagus, creamy vegetable soups and risotto. With a nice grilled fish, its bouquet is enhanced. It can be paired also with slightly hot and spicy dishes. It should be served at 14°C.



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