



VILLANOVA

PIÙ VITE, DAL 1499

CABERNET FRANC

DOC FRIULI ISONZO



Soil

Alluvial pebbly soil with high drainage. Its geological origins come from deposits of the Quaternary era, then followed by ancient floods (Pleistocene) and more recent ones (Holocene) of the Isonzo river.

Grapes

100% Cabernet Franc

Vine training system

Guyot

First vintage produced

1975

Alcohol

12.50 % Vol.

Total acidity

5.00 g/l

Harvest method

Manual

Aging

Malolactic fermentation in steel, aging for 12 months in stainless steel tanks. It rests 6 months in bottle before marketing.

Shelf life

From 4 to 8 years from the harvest, depending on storage conditions.

Cork

Tech-organic, obtained from the sugar cane, 100% recyclable.

Tasting notes

Red wine with very complex and fruity aromas that remind of small red fruits and violets. The pyrazines emerge by emphasizing the typicality of the grape variety. It's pretty full-bodied but fragrant.

Food pairings

Wine suitable for roast meat, beef burger and medium-aged cheeses. Excellent pairing with truffle. Serve it at 18°C.



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 1308/2013
CAMPAGNA FINANCED ACCORDING
TO EU REG. NO. 1308/2013

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