



VILLANOVA

PIÙ VITE, DAL 1499

# CHARDONNAY

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% Chardonnay

## Vine training system

Guyot and spurred cordon

## First vintage produced

1975

## Alcohol

12.50 % Vol.

## Total acidity

5.30 g/l

## Harvest method

Manual

## Aging

In stainless steel with 4 months on the lees.

## Shelf life

From 2 to 4 years from the harvest, depending on storage conditions.

## Cork

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

## Tasting notes

Well-structured wine, balanced. Fine and elegant with scents reminiscent of yellow apple and broom flowers. Over time it evolves into a bouquet very pleasant in which mugwort is found.

## Food pairings

Aperitif wine, suitable for starters and elegant dishes. Try it with fruit, even exotic. Excellent with molluscs, carpaccio or tartare of tuna and swordfish. It should be served at 12°C.



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