



VILLANOVA

PIÙ VITE, DAL 1499

FRIULANO

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% Friulano

Vine training system

Guyot

First vintage produced

1975

Alcohol

12.50 % Vol.

Total acidity

5.20 g/l

Harvest method

Manual

Aging

In stainless steel with 5 months on the lees.

Shelf life

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

Cork

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

Tasting notes

Straw yellow wine tending to greenish. Floral and fruity aroma with a typical note reminiscent of almond. The mouthfeel is intense and velvety, generally with floral aromas.

Food pairings

Excellent as an aperitif or paired with cold cuts, light first courses and beef carpaccio. To be served at 10°C.



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

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