



VILLANOVA

PIÙ VITE, DAL 1499

# MALVASIA

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% Malvasia

#### Vine training system

Guyot

#### First vintage produced

1975

#### Alcohol

12.50 % Vol.

#### Total acidity

5.30 g/l

#### Harvest method

Manual

#### Aging

In stainless steel with 6 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

The color is a pale yellow with greenish reflections. Perfumes reminiscent of the balsamic notes of elderberry, orange blossoms and lavender. Wine with a rich structure and very savory.

#### Food pairings

Aperitif wine, also perfect with first courses or soups based on shellfish. 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

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