



VILLANOVA

PIÙ VITE, DAL 1499

PINOT GRIGIO

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% Pinot Grigio

Vine training system

Guyot

First vintage produced

1975

Alcohol

12.50 % Vol.

Total acidity

5.30 g/l

Harvest method

Manual

Aging

4 months on the lees in stainless steel with batonnage.

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

White wine with a straw yellow color, intense with a bouquet reminiscent of white and yellow flowers. Soft, full and fragrant taste.

Food pairings

It lends itself to combinations with cold cuts, sweet cheeses and delicate first courses. Excellent with codfish cream crostini. To be served at 12°C.



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

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