



VILLANOVA

PIÙ VITE, DAL 1499

SAUVIGNON

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% Sauvignon

Vine training system

Guyot

First vintage produced

1975

Alcohol

12.50 % Vol.

Total acidity

5.90 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

White wine, yellow with greenish reflections. Fine and elegant with perfumes reminiscent of sage, tomato leaf with a nectarine peach base. Fresh and savory wine.

Food pairings

Aperitif wine, to be paired also with first courses based on tomatoes and asparagus, ricotta and fresh goat cheeses. 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

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