



VILLANOVA

PIÙ VITE, DAL 1499

TRAMINER AROMATICO

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% Traminer Aromatico

Vine training system

Guyot

First vintage produced

1975

Alcohol

12.50 % Vol.

Total acidity

5.10 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

Wine with extremely aromatic aromas, very typical. The color is an intense yellow with coppery shades. Its bouquet is reminiscent of vanilla, linden flowers, almond and exotic fruit. In the mouth it is fragrant with a typical dry aftertaste.

Food pairings

Wine to pair with elaborate warm and cold starter, fish in sauce or tasty cheeses. Special pairing with different types of paté. To 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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