



VILLANOVA

PIÙ VITE, DAL 1499

1499

BIANCO DOC COLLIO 2018



**Soil**

From the Eocene era, soil is marked by marls and sandstones flysch. In later ages it turned into the “ponca”: the traditional rocky substrate of the hilly area.

**Grapes**

A selection of our best white grapes from the Collio area.

**Vine training system**

Guyot

**First vintage produced**

2018

**Alcohol**

12,5% vol

**Total acidity**

5,00 g/l

**Harvest method**

Manual

**Aging**

Vinification in steel tanks, where also the malolactic fermentation takes place; the blend is then put together in concrete tanks with bâtonnages for 12 months.

**Shelf life**

From 6 to 8 years from the harvest, depending on storage conditions.

**Cork**

One-piece natural cork.

**Tasting notes**

Intense yellow with golden reflections. Enticing but delicate nose expressing the fragrance and elegance of the varieties of the blend. Very pleasant to the palate, it also is lively and refreshing.

**Food pairings**

Great with starters, main courses and risotto with prawns, vegetables and aromatic herbs. Nice matching also to crustaceans -or fish- soups. 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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