



VILLANOVA

PIÙ VITE, DAL 1499

FRAIA

ROSSO VENEZIA GIULIA IGT 2016



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

A selection of our best red grapes, primarily of Refosco dal Peduncolo Rosso.

Vine training system

Guyot

First vintage produced
1995

Alcohol

13% vol

Total acidity

5,60 g/l

Harvest method

Manual

Aging

Fermentation with skin contact for about 3 weeks. After racking, the wine undergoes malolactic fermentation; afterwards it is put into large oak barrels of 25 Hl and concrete tanks for aging.

Shelf life

From 10 to 15 years from the harvest, depending on storage conditions.

Cork

One-piece natural cork.

Tasting notes

Deep ruby red with slight violaceous reflections, due to the Refosco. To the nose emerge aromas of marasca cherry, red fruits and wild berries, but also spicy and balsamic notes. Overall, it promises great pleasure. To the palate these sensations correspond and are amplified.

Food pairings

Its long aftertaste matches outstandingly succulent dishes of meat, game and also aged cheeses. We recommend the use of a proper balloon glass and a serving temperature of 18°C.



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

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