



VILLANOVA

PIÙ VITE, DAL 1499

MALVASIA

MACERATA

DOC FRIULI ISONZO 2020



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% Malvasia

Vine training system

Guyot bilateral

First vintage produced

2020

Alcohol

12,5% vol

Total acidity

5,30 g/l

Harvest method

Manual

Vinification

Pre-fermentative maceration of 5 days at 5°C, followed by a maceration with skin contact at 15°C for 7 days. After racking, the vinification ends in concrete tanks.

Aging

In concrete tanks for 12 months on its own lees.

Shelf life

From 8 to 12 years from the harvest, depending on storage conditions.

Cork

One-piece natural cork.

Tasting notes

Deep yellow with orange reflections. To the nose it is reminiscent of balsamic notes of elder, orange blossom and lavender. The body is full and rich, with intense taste and lingering aftertaste.

Food pairings

Ideal with main courses like pasta, risotto and soups crustacean-based. 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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