

“ A well structured Pinot Grigio. The overnight maceration on the skins results in a complex wine with a creamy texture. Delicious! ”

Tenuta Villanova Pinot Grigio Ramato



Founded in 1499, Tenuta Villanova is the longest-living winery of Friuli Venezia Giulia. The estate covers approximately 200 hectares, reaching from the high of the Isonzo river to the hills of Collio, both considered to be the home of the region's most premium vineyards. In 1932, the property was acquired by Arnaldo Bennati. Today it is run by his wife Giuseppina Grossi and her niece, Francesca.

Respecting the region's tradition while at the same time applying new viticultural elements to preserve the environment, Tenuta Villanova expresses the art of wine a few steps away from Gorizia, a city where the art of lacemaking took place. The Labels pay homage to the bobbin lace, a form of art highly appreciated by collectors around the world. The style of the wines emphasizes their birth place and are a perfect match to a wide range of food pairings.

VINIFICATION

In steel with 4 months aging on the lees and frequent batonnage.

VINICULTURE

In caring for their vineyards, the family and team follow organic and integrated principles. The vineyards are in two distinct areas: Collio and Isonzo. The slopes of the Gorizia Collio are a succession of gentle reliefs ranging from a minimum height of 35 metres to a maximum of 50 to 60. These are hills chiselled by the hand of man so that the layout of the various vineyards and plots enjoy an ideal microclimate tempered by Alpine winds but also by breezes coming from the nearby Adriatic Sea. Added to these climatic aspects is the geological component: the soil mixture is the Eocene marl composed of mineral-rich calcareous clays. It is its peculiar imprinting that gives the Collio DOC wines the elegance, aromatic richness, and special flavour that make them unique and unmistakable from the first taste.

2023 Tenuta Villanova Pinot Grigio Ramato



SKU : 107527

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| Region | Friuli |
| Classification | Isonzo DOC |
| Vintage | 2023 |
| Grapes | 100% Pinot Grigio |
| Soil Composition | Calcified sands and loose gravel |
| Vineyard Training | Guyot |
| Density/Yield | 65 ql/ha |
| Fermentation | After the overnight maceration on the skins, fermentation takes place in stainless steel. The wine matures for 4 months on the fine lees for added complexity. |
| Aging | 4 months on lees |
| Alcohol | 13 % |
| Residual Sugar | 3,5 g/l |
| PH | 3.38 g/l |
| TA | 6.80 g/l |
| Free SO2 | 42 mg/l |
| Total SO2 | 68 mg/l |

TASTING NOTES

Ramato means copper in Italian and refers to the natural colour of the wine when it stays in its natural stage without extracting the attractive copper hue. This traditional method also adds a wonderful richness and complexity to the wine, making it a great alternative to the crispier and more neutral Pinot Grigio. This wine has a fresh acidity and a long finish.

FOODS + MOODS

A great choice with grilled fish and seafood dishes, Lobster Mac & Cheese, salads, and soft cheeses.