

Comments of a Bon Vivant:

*Fall vibes. A versatile and singular expression of Pinot Grigio.
Enjoy with roasted turkey, lobster mac and cheese, and grilled fish.*

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.



Vibe: *Fall*
Emotions/Occasions:
Grounded
Gratitude

Tenuta Villanova Pinot Grigio Ramato



SKU: 107527

Region	Friuli
Classification	Isonzo DOC
Vintage	2023
Grapes	100% Pinot Grigio
Soil Composition	Calcified sands and loose gravel
Vineyard Training	Guyot
Density/Yield	65 hl/ha
Fermentation	Stainless steel, After the overnight maceration on the skins
Alcohol	13 %
Residual Sugar	3.5 g/l
PH	3.38 g/l
TA	6.80 g/l
Free SO ²	42 mg/l
Total SO ²	68 mg/l

VITICULTURE

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.

SALES FACTS:

- The vineyards are located in the valley along the River Isonzo
- The overnight maceration on the skins extracts the beautiful copper (ramato) colour along with a rich complexity
- 100% varietal wines to bring out the best expression of grape and terroir