

Delightful notes of dark chocolate, black pepper, and coffee lead into a well-structured finish with ripe tannins and wonderful mouthfeel.

TENUTA VILLANOVA REFOSCO DAL PEDUNCOLO ISONZO DOC



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 birthplace and are a perfect match to a wide range of food pairings.

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.

The alluvial plain of the Isonzo river, composed of sandstone layers such as calcified sands and gravels, gives rise to grapes with natural freshness and minerality that best express the varietal aromas. Tenuta Villanova's flat vineyards are on the Isonzo river plain, whose permeable soil has an important pebbly component of gravel and sandstone.



VINIFICATION

Malolactic fermentation in steel. 70% of the product ages for 12 months in stainless steel tanks; the 30% left ages in 25hl oak barrels. Once blended, it rests 6 months in the bottle.



SKU: 899685

Region	Friuli Isonzo
Classification	DOC
Vintage	2020
Grapes	100% Refosco dal Peduncolo
Soil Composition	Flood plain vineyards with sandstone and gravel
Vineyard Training	Guyot
Density/Yield	70 hl/ ha
Fermentation	Malolactic fermentation in stainless steel. 70% of wine is aged for 12 months in stainless steel, 30% in small barrique.
Alcohol	12.5 %
Residual Sugar	2.4 g/l
PH	3.78
TA	5.06 g/l
Free SO2	42 mg/l
Total SO2:	88 mg/l

TASTING NOTES

Refosco dal Peduncolo Rosso is a red Italian wine grape grown predominantly in the Friuli-Venezia Giulia region of northeast Italy. The grape is a variety in the Refosco family and derives its name from its red stems. This wine is a great ambassador of this delightful and deceptively complex grape variety. Delightful notes of dark chocolate, black pepper, and coffee lead into a well-structured finish with ripe tannins and just the perfect amount of alcohol to give a nice body and mouthfeel.

PAIRING SUGGESTION

The wine shows its best character when matched with strong flavoured, substantial dishes. Enjoy with a wild boar ragu, lamb osso buco, and venison. A good choice with aged salami and mature cheeses.