

TENUTA VILLANOVA RIBOLLA GIALLA IGT



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

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



SKU: 899678

Region	IGT delle Venezie
Classification	IGT
Vintage	2021
Grapes	100% Ribolla Gialla
Soil Composition	Rolled pebble on a sub-soil of clay-limestone
Vineyard Training	Guyot
Density/Yield	80 hl/ ha
Fermentation	Temperature controlled fermentation and aging in stainless steel tanks.
Alcohol	12.5 %
Residual Sugar	1.0 g/l
PH	3.29
TA	5.57 g/l
Free SO2	40 mg/l
Total SO2:	90 mg/l

TASTING NOTES

Ribolla Gialla is a white wine grape grown most prominently in the Friuli region of northeast Italy. The white wine made from the Ribolla grape is typically a light bodied wine with a crisp acidity and pleasant floral notes. The Tenuta Villanova Ribolla IGT is a perfect example of that style and a beautiful introduction to this engaging, refreshing style of wine. Manual harvest, followed by temperature-controlled fermentation and aging in stainless steel.

PAIRING SUGGESTION

Ideally served as an aperitif, with summer salads, shrimp cocktail, and grilled fish with a lemon butter sauce. Also a good choice with mild cheeses.