

Representing Star Producers Globally,



Servicing Star Markets Locally



SAUVIGNON DOC FRIULI ISONZO 2022

Tenuta Villanova, Friuli Venezia Giulia, Italy

eCommerce # 896224 | 12.5% alc./vol. | \$24.95 *subject to change

"Impressive aromatics of red grapefruit, white florals, nectarine and cream. Some time on the lees has fostered a creamy palate, kept fresh and bright with acidity blowing through it like a cooling breeze. Some fleshiness and texture take this beyond your average Sauvignon."

Score – 90p, Value Rating 5 stars (Elsa Macdonald, Wine Align, 2023)

White wine, yellow with greenish reflections. Fine and elegant with perfumes reminiscent of sage, tomato leaf with a nectarine peach base. Fresh and savoury wine.

Terroir:

Founded in 1499, Tenuta Villanova is the oldest wine estate in Friuli Venezia Giulia. The property extends for about 200 hectares, from the Alte Rive of the Isonzo river to the Collio hills. Half of the property is planted with vineyards with very different terroirs: 80Ha in DOC Isonzo 20 Ha in the DOC Collio.

Friuli Isonzo DOC vineyards are planted on the Isonzo river plain, on permeable soil rich in pebbles gravel and sandstone.



Vinification:

Aged in stainless steel with 6 months on the lees.

Variety: Sauvignon 100%

Residual sugar: 1 g/L

Serving suggestion and food pairing: Serve at 12°C as an aperitif. Perfect accompaniment for first courses based on tomatoes and asparagus, ricotta and fresh goat cheeses

Elsa Macdonald & David Lawrason, Wine Align'23 90p

Sara d'Amato, Wine Align'23 89p

Luca Maroni 94p



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013



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CANADIAN ACCOLADES

<p>David Lawrason'23</p>	<p><i>This captures a generous, complex and quite ripe sauvignon nose with sub-tropical kiwi/guava, grapefruit, fresh basil/dill. It is medium weight, quite bright, warm and generous. Very good flavour intensity and length. A textbook regional example. Tasted Sept 2023. Score – 90p. Value Rating - 4 stars.</i></p>
<p>Sara d'Amato'23</p>	<p><i>A generously aromatic sauvignon blanc, bright and lively, mid-weight with notes of peach, pear, grapefruit and blossom. Not overtly grassy nor is it tropical but it exhibits plenty of character. Its exuberent fruit is tempered by a mild creaminess on the palate from 4 months of lees aging. Delivers more complexity than the norm at this price. Features a closure that is "tech-organic" made from sugar cane and is fully recyclable. Tasted September 2023. Score – 89p. Value Rating - 5 stars.</i></p>
<p>Elsa Macdonald'23</p>	<p><i>Impressive aromatics of red grapefruit, white florals, nectarine and cream. Some time on the lees has fostered a creamy palate, kept fresh and bright with acidity blowing through it like a cooling breeze. Some fleshiness and texture take this beyond your average Sauvignon. Tasted September 2023. Score – 90p. Value Rating - 5 stars.</i></p>