

VENICA & VENICA

Vignaioli dal 1930



“Tre Vignis” • Bianco • DOC Collio

HARVEST 2015

Alcohol in Vol. % : 13,5

Total Acidity % : 5,4

Winemaking:

Tre vignis is a blend of three varieties fermented and aged together:

Sauvignon Blanc (15%)

Chardonnay (35%)

Friulano (50%)

The complexity of multi-grape blending in this style is due to the challenge of picking three different grape varieties all at perfect ripeness. In order to achieve this, manual selection, vine by vine, is conducted in different vineyards across the estate.

Tasting profile:

The wine opens gradually on the nose, revealing a succession of aromas from delicately toasted notes to vanilla and to the capiscum of the Sauvignon. A dry, full-bodied wine of great intensity.

Food pairing:

Fish starters, white meats and cheese.

Temperatura di servizio: 12/13°C



VENICA & VENICA

Seguici su
Facebook 

di Gianni e Giorgio Venica s.s. Società Agricola
34070 Dolegna del Collio [Go] • Italia
tel. 0481 61264 • fax 0481 639906
venica@venica.it • www.venica.it

 Instagram