

2021 Harvest

VENICA & VENICA

Vignaioli dal 1930

“Tre Vignis”

Bianco DOC Collio

The territorial uniqueness and structure of Friulano blend with the elegance and fullness of Chardonnay and the aromatic complexity of Sauvignon, giving rise to an explosion of aromas and flavors, a full-bodied sip, and a high and pleasing persistence with subtle toasty and vanilla notes.

This is our "Tres Vignis," the classic "Collio Bianco" from the Venica & Venica portfolio, introduced to the market in the 1980s.



Technical information



Alcohol in %
13,50%



Total acidity %
4,62%



Harvest
Harvest 2019



Bottling

The wine is then blended and bottled at full moons between March and June 2024.



Vinification | Aging

Giorgio and Gianni Venica, after a series of tests on the grapes, find the right balance to enhance the characteristics of the three varieties. Production is limited to about 2000 bottles.

Sensory information



Color
Intense gold.

Olfactory notes

The olfactory panorama ranges from the bitter almond of Friulano, to the banana of Chardonnay, to the bell pepper of Sauvignon Blanc, thus offering freshness, territoriality, and a harmonious bouquet of fruity and vegetal notes. Subtle smoky vanilla nuances are also present.



Taste profile

On the palate, the structure is elevated, the body is full, the sip is fruity, rich, and soft, slightly creamy and persistent, with a prolonged finish of toasty notes, Sauvignon's tomato leaf, and Friulano's bitter almond.



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Aging potential

Over 10 years



Serving temperature

14/14°C.



Bottle Sizes

Classic 75cL



To be paired with

Significant dishes of white baked meat, porcini mushrooms, aged cheeses. Try it with a spicy Gorgonzola and pumpkin risotto, or with crepes filled with wild herbs.



Vineyard

The vineyards are located within the DOC Collio.



The vineyard and the vine

The three selected grape varieties splendidly contribute to the final result with their own characteristics: territorial typicality and structure for Friulano, elegance and body for Chardonnay, aromatic qualities for Sauvignon.

The proportions vary depending on the vintage and the cellar master's sensitivity.

Venica & Venica

di Gianni Venica e C. s.s.s Società Agricola
34070 Dolegna del Collio [GO] - Italia
tel. +39 048161264 - info@venica.it - www.venica.it

C.F. e P.IVA IT 0049240316
Registro Imprese di Gorizia: 0049240316



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