

The Villa Folini wines are produced in the Friuli-Venezia Giulia region of Italy. In the southeast province of this region is Collio, an area dominated by hillside plantings that limit yields; combine that with cool breezes from the nearby Adriatic Sea and the Giulian Alps and you have a recipe for wines of beautiful structure thanks to the long, cool growing seasons.



Pinot Grigio DOC Collio12% abv750mL

One of main wines of the Collio. Elegant and complex bouquet. Very fine notes of fresh, exotic fruits, acacia flowers and a hint of bread crust. In the mouth it offers a solid, determined yet delicate backbone. Pair with seafood, risotto and pasta, or white meat dishes.



Pinot Grigio Venezia Giulia IGT 12% abv

Straw-yellow in color. This wine's bouquet is intense, pleasant and particular. On the palate it has a solid structure and a good persistence. Pair with rich soups, rice dishes, or white meat.



Sauvignon Blanc DOC Collio

12.5% abv

A musky, herbaceous nose, with sensations of yellow pepper, sage, peach and a hint of tomato-leaf. With a soft and refined backbone, this finishes with a long aromatic persistence.

Pair with tuna or grilled sea bass.



Merlot Venezia Giulia IGT

12% abv

750mL

750mL

750mL

Ruby-red in color, with a fragrant, grassy bouquet that persists. A full-bodied merlot; well-balanced and distinct.

Pair with poultry, game or red meat cooked over charcoal.