

TENIMENTI[®]
C I V A

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavista

GRAPE VARIETY

glera and pinot nero

TYPE OF SOIL

characteristic of Prosecco production areas

EXPOSITION

east – south – west

TRAINING SYSTEM

vertical-trellised, single or double

PEST CONTROL

reduced environmental impact

HARVEST

mid-end of September

VINIFICATION

fermentation on the skins for the Pinot Noir part; off the skins for the Glera. Blending of the 2 batches and refermentation in pressure tanks at 18 °C. Maturing period of min. 60 days

TASTING NOTES

a nose of raspberry and cherry fruit with hints of aromatic herbs leads into a soft but refreshing palate with a long, enjoyable finish

FOOD PAIRINGS

excellent as an aperitif paired with appetizers, perfect with Italian-style deep-fried vegetables. Try with fish tartare.

TEMPERATURE SERVICE

12° C

ALCOHOL

12,5% abv



PROSECCO ROSÉ
CUVÉE BIELE ZÔE
BRUT MILLESIMATO

PROSECCO
ROSÉ DOC