

T E N I M E N T I
C I V I A

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavista

GRAPE VARIETY

ribolla gialla

TYPE OF SOIL

marl and sandstone flysch of Eocene origin. Locally known as "Ponca"

EXPOSITION

south / south west

TRAINING SYSTEM

double arched cane

PEST CONTROL

low environmental impact integrated pest management

HARVEST

mid September, carefully harvested in the coolest hours of the day

VINIFICATION

after a soft press, we start the fermentation in stainless steel vats and then the refermentation in autoclave at controlled temperature of 16°-18°

TASTING NOTES

pale lemon green colour. Delicate on the nose, citrus notes, stone fruits, white melon and a touch of elderflower. Pleasant, fresh and savory sensation on the palate. Creamy and well balanced wine, with a good body and a delicate perlage

FOOD PAIRINGS

dry and fruity, this wine is very versatile and so the perfect companion when you share different antipasti. A must try with fried vegetables and any fish carpaccio

TEMPERATURE SERVICE

12° C

ALCOHOL

12,5% abv



RIBOLLA GIALLA
SPUMANTE
EXTRA BRUT
CUVÉE BIELE ZÔE

FRIULI
DENOMINAZIONE
DI ORIGINE
CONTROLLATA