

TENIMENTI<sup>®</sup>  
C I V A

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavista*

#### GRAPE VARIETY

schioppettino

#### 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

first decade of October, carefully harvested in the coolest hours of the day

#### VINIFICATION

pre-fermenting maceration in stainless steel at cool temperature (4-5°C) for one week. Then we start the regular fermentation with temperature controlled and pumping over

#### TASTING NOTES

deep ruby red colour. Intense on the palate with a bouquet of dark and red fruits, undergrowth, floral, herbal and balsamic notes. Medium to full body but with a good drinkability, ripe tannins and a long persistence

#### FOOD PAIRINGS

it is a wine that well accompanies the dishes of the culinary tradition friulana: with pappardelle with wild boar or the baked rabbit, guinea fowl, feathered game

#### TEMPERATURE SERVICE

12° C

#### ALCOHOL

12,5% abv



SCHIOPPETTINO  
BIELE ZÔE  
CUVÉE 85/15

FRIULI  
COLLI  
ORIENTALI

DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA