

# TENIMENTI<sup>®</sup> C I V A

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavista*

## GRAPE VARIETY

merlot

## 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

end of September/early October, carefully harvested in the coolest hours of the day

## VINIFICATION

maceration and fermentation in stainless steel vats for 15 days at 25°-28° controlled temperature

## TASTING NOTES

intense ruby red colour. The nose is delicate and fruity with blackberry, red cherry and plum notes. The freshness is underlined by a nice sapidity and herbal notes. Very soft tannins, it could be even enjoyed slightly chilled

## FOOD PAIRINGS

excellent with San Daniele ham and other cured meats. It could be paired very well with veal and pork chops

## TEMPERATURE SERVICE

15° C

## ALCOHOL

12% abv



MERLOT

FRIULI  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA