

# TENIMENTI<sup>®</sup> CIVIA

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavista*

## GRAPE VARIETY

pinot grigio

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

## VINIFICATION

after a soft press we start the fermentation in stainless steel vats for 15 days at 16°-18° controlled temperature

## TASTING NOTES

pale lemon colour with amber reflections. The aroma opens with an intense bouquet, citrus notes, apricot and linden flowers. Medium body, great balance, with flavours of ripe cherries, golden apple and mango, nice sapidity and a soft finish

## FOOD PAIRINGS

very versatile Pinot Grigio that could be paired with white meat dishes or any fish. It also accompanies beautifully cured meats and egg dishes

## TEMPERATURE SERVICE

15° C

## ALCOHOL

12% abv



## PINOT GRIGIO

**FRIULI**  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA