

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

beautiful rose petal hue. An elegant nose of red berry fruit and spice is followed on the fresh, well-structured palate with an attractive fruit encore and rich flavour

FOOD PAIRINGS

perfect with Italian antipasti and battered fried vegetables. Try with fish tartare. Also recommended with traditional San Daniele raw ham

TEMPERATURE SERVICE

8° C

ALCOHOL

11% abv



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COLLEZIONE PRIVATA

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