

# TENIMENTI<sup>®</sup> CIVIA

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavista*

## GRAPE VARIETY

glera

## 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 and then the refermentation in autoclave at 16°-18° controlled temperature

## TASTING NOTES

pale lemon colour with green reflections. Intense and precise nose, with typical aromas of pear and golden apple with a hint of bread crust. Medium to full body Prosecco, refreshing with citrus flavours, grapefruits, ginger and bitter almonds in the after taste. Fine and dense perlage, nice sapidity

## FOOD PAIRINGS

dry and fruity, this wine is very versatile and so the perfect companion when you share different antipasti. Absolutely great with fried fishes and other fat dishes, like cured meats, especially lardo and pancetta

## TEMPERATURE SERVICE

8° C

## ALCOHOL

12% abv



PROSECCO  
SPUMANTE BRUT  
RONC ZOIS  
  
PROSECCO DOC