

TENIMENTI<sup>®</sup>  
CIVIA

FRIULI COLLI ORIENTALI

*Dal 1956 Patis in Bellavista*

#### GRAPE VARIETY

ribolla gialla

#### 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 a fine perlage. On the nose is delicate and intense at the same time, with citrus notes, stone fruits, pear and a touch of sage. Very refreshing and savoury on the palate. With also fruity flavours like Renetta apple, wild strawberries and cedar. Creamy texture and a delicate perlage, this wine leaves your palate with a pleasant minerality

#### FOOD PAIRINGS

dry and fruity, this wine is very versatile and so the perfect companion when you share different antipasti. A must try with fried vegetables and any fish carpaccio

#### TEMPERATURE SERVICE

8°C

#### ALCOHOL

12,5% abv



Ribolla Gialla  
Spumante  
Extra Brut  
Collezione Privata

**FRIULI**  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA