

# TENIMENTI CIVIA

## FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellascia*

### GRAPE VARIETY

friulano

### TYPE OF SOIL

land characterized by the presence of marl and sandstone flysch of Eocene origin, locally known as "ponca".

### EXPOSITION

south / south west

### TRAINING SYSTEM

guyot

### PEST CONTROL

reduced environmental impact

### HARVEST

mid-end of September

### VINIFICATION

decantation of the must at a temperature of 10 °C until clarification is achieved, followed by fermentation for ca. 18 days at 16 - 18 °C

### TASTING NOTES

richly flavoured, it stands out for its elegance and aromatic nose, opening to floral scents of hawthorn and then making way for true-to-type apricot notes. In the mouth, a delicate attack is followed by attractive progression

### FOOD PAIRINGS

excellent paired with rice and pasta dishes with vegetables, such as asparagus, and meats in bechamel-based sauces. Also worth trying with traditional San Daniele ham

### TEMPERATURE SERVICE

12° C

### ALCOHOL

13,5% abv



## FRIULANO LINEA CLASSICA

FRIULI  
COLLI  
ORIENTALI  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA