

# TENIMENTI<sup>®</sup> C I V A

## FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavista*

### GRAPE VARIETY

merlot

### 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

double arched cane

### PEST CONTROL

integrated plant health protection systems with reduced  
environmental impact

### HARVEST

first ten days of October, by hand and mechanically, mostly  
in the coolest hours of the day

### VINIFICATION

cold pre-fermentation maceration (10°-15° C). After a few  
days, the mass is heated and alcoholic fermentation is  
activated in steel tanks, at a controlled temperature for  
about two weeks. During this period, daily pumping over is  
carried out to promote the release of precious substances  
found in the grape skin

### TASTING NOTES

impenetrable ruby red hue, showing attractive primary and  
secondary aromas on the nose, in particular ripe plum and  
red berry fruit, violets and bitter chocolate. On the palate,  
this highly drinkable wine is soft, juicy and balanced, with  
well integrated tannins

### FOOD PAIRINGS

its velvety softness makes it an excellent accompaniment to  
red meats, especially in spicy dishes. Also good with pasta  
and game sauce

### TEMPERATURE SERVICE

18° C

### ALCOHOL

13% abv



## MERLOT LINEA CLASSICA

FRIULI  
COLLI  
ORIENTALI  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA