

TENIMENTI<sup>®</sup>  
C I V A

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellascia*

#### GRAPE VARIETY

refosco dal Peduncolo Rosso

#### 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 October, carefully harvested in the coolest hours of the day

#### VINIFICATION

pre-fermenting maceration in stainless steel at cool temperature (4-5°C) for one week. Then Fermentation for two weeks with controlled temperature, max 25°C

#### TASTING NOTES

intense ruby red with purple reflections. Nice bouquet on the nose of blackberry, undergrowth, morello cherry, violet and the typical spicy note of cloves

#### FOOD PAIRINGS

the Refosco dal peduncolo rosso goes well with the game and fatty meats to give pleasure and clean the palate. Perfect match with medium-hard cheeses

#### TEMPERATURE SERVICE

15° C

#### ALCOHOL

13% abv



## REFOSCO DAL PEDUNCOLO ROSSO LINEA CLASSICA

FRIULI  
COLLI  
ORIENTALI  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA