

TENIMENTI<sup>®</sup>  
C I V A

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellascia*

#### 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

mid September, carefully harvested in the coolest hours of the day

#### VINIFICATION

after a soft press, the must has been decanted for 24 hours at a fixed temperature of 0°C, then we start the fermentation in stainless steel vats for 15 days at 16°-18° controlled temperature

#### TASTING NOTES

pale lemon colour with greenish highlights; This wine on the nose is intense and mineral, with citrus fruits, white fruits and floral aromas. Delicate and refreshing on the palate, with a creamy texture and more flavours like apple and wild strawberry. A nice sapidity and balsamic notes in the end

#### FOOD PAIRINGS

this wine is very refreshing and mineral, great as aperitif and also paired with fish dishes or any vegetables. A must try as well with soft cheeses

#### TEMPERATURE SERVICE

12° C

#### ALCOHOL

12,5% abv



RIBOLLA GIALLA  
LINEA CLASSICA

FRIULI  
COLLI  
ORIENTALI  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA