

TENIMENTI[®]
CIVIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavicia

GRAPE VARIETY

chardonnay

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 guyot

PEST CONTROL

integrated plant health protection systems with reduced environmental impact

HARVEST

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

VINIFICATION

decantation of the must at a temperature of 10 °C for 24 hours, followed by fermentation in small vats for 18 days at 16 - 18 °C.

TASTING NOTES

Vibrant gold hue. The nose offers a rich array of aromas, from herbs and vanilla to golden-leaf tobacco and hazelnut. On the palate, elegant development is sustained by ripe, exotic fruit. Notes of vanilla cream provide the finishing touch to the perfect nose-palate harmony of this mouthfilling, long wine

FOOD PAIRINGS

Oak-aged Chardonnay displays an inherent attractive richness that makes it a perfect match for baked fresh salmon with aromatic herbs. A pairing with hard, mature cheeses, such as Parmigiano Reggiano or Grana Padano, brings out the best of its seductive nature. It is also worth trying with dark meats, such as guinea fowl prepared with hot spicy sauces. Excellent with pasta, rice or polenta dishes with white meat ragù or cheese-based sauces

TEMPERATURE SERVICE

12° C

ALCOHOL

14% abv



CHARDONNAY VIGNETO BELLAZOIA

FRIULI
COLLI
ORIENTALI
DENOMINAZIONE
DI ORIGINE
CONTROLLATA