

TENIMENTI<sup>®</sup>  
C I V A

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavocia*

#### 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

low environmental impact integrated pest management

#### HARVEST

first decade of October, hand harvested in the coolest hours of the day

#### VINIFICATION

maceration and fermentation with controlled temperature, near 25°C

#### TASTING NOTES

very deep ruby colour, very intense bouquet of forest fruits, blackberry, raspberry and plum, then balsamic, leather and spicy notes in the end. On the palate is soft with an explosion of taste, lot of berries, dark cherries and a pleasant long finish with all the nice roundness that only the very best merlot could deliver

#### FOOD PAIRINGS

great wine for a brasato with truffles or with any red meat steak, even better with a spicy garnish, like the green pepper fillet. The ultimate pairing is with a great cheese board

#### TEMPERATURE SERVICE

15° C

#### ALCOHOL

14% abv



MERLOT  
VIGNETO BELLAZOIA

FRIULI  
COLLI  
ORIENTALI

DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA