

TENIMENTI<sup>®</sup>  
C I V A

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellascia*

#### GRAPE VARIETY

refosco dal Peduncolo Rosso

#### 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,  
at 25°C

#### TASTING NOTES

intense ruby colour with purple reflections. Intense aromas  
of small red berries especially red currant, sour cherry,  
blackberry, but also violet and the typical Refosco spicy  
notes, graphite and cloves. The entrance on the palate is  
intense, refreshing, fruity and earthy. The finish is soft, juicy  
and spicy, with ripe tannins

#### FOOD PAIRINGS

this Refosco is absolutely great with any red meat and game  
dishes. A must try with Venison meat

#### TEMPERATURE SERVICE

15° C

#### ALCOHOL

14% abv



## REFOSCO DAL PEDUNCOLO ROSSO VIGNETO BELLAZOIA

FRIULI  
COLLI  
ORIENTALI

DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA