

TENIMENTI[®]
C I V A

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellascia

GRAPE VARIETY

ribolla gialla

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, by hand in the coolest hours of the day

VINIFICATION

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

TASTING NOTES

Bright gold. The elegant nose shows ripe apple and pear to the fore, against a richly-nuanced backdrop. The palate displays the proverbial gracefulness of Ribolla, achieving a perfect balance between richness of flavour, acidity and body

FOOD PAIRINGS

the intrinsic varietal characteristics and dense texture of this Ribolla Gialla make it a perfect match for fish soups and vegetable soups. It also pairs beautifully with the firm flesh of prawns, king prawns, tiger prawns and lobster

TEMPERATURE SERVICE

12° C

ALCOHOL

13% abv

RIBOLLA GIALLA VIGNETO BELLAZOIA

FRIULI
COLLI
ORIENTALI
DENOMINAZIONE
DI ORIGINE
CONTROLLATA

