

TENIMENTI<sup>®</sup>  
CIVIVA

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavozia*

#### GRAPE VARIETY

cabernet sauvignon

#### 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-October, by hand in the coolest hours of the day

#### VINIFICATION

maceration and alcoholic fermentation at controlled temperature of approx. 25 °C

#### TASTING NOTES

intense ruby red colour. It shows a voluptuous aromatic nose, with black cherry, blackcurrant and attractive minerality. The lively palate harmoniously combines good density and aromatic notes

#### FOOD PAIRINGS

this Cabernet Sauvignon can confidently be paired with elegant game dishes, and is an irresistible foil to pan-cooked meats with cow's cheese sauces. Perfect for egg pasta with ragù

#### TEMPERATURE SERVICE

15° C

#### ALCOHOL

14% abv



## CE FASTU? CABERNET SAUVIGNON VIGNETO BELLAZOIA

FRIULI  
COLLI  
ORIENTALI  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA