

TENIMENTI<sup>®</sup>  
CIVA

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavozia*

#### 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



## FLÔR RIBOLLA GIALLA VIGNETO BELLAZOIA

FRIULI  
COLLI  
ORIENTALI  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA