

TENIMENTI[®]
C I V A

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavozia

GRAPE VARIETY

sauvignon blanc

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, hand harvested in the coolest hours of the day

VINIFICATION

after a soft press, the must has been decanted for 24 hours at a fixed temperature of 0°C, then fermentation in stainless steel vats for 18 days with 16°C temperature controlled

TASTING NOTES

pale lemon colour with greenish highlights; The nose it's quite intense and complex with herbaceous notes, lime zest, passion fruits, white flower, elderflower and boxwood. On the palate is harmonious, intense, fruity, crispy and herbaceous. The finish is very persistent and elegant

FOOD PAIRINGS

the complexity and minerality of this wine makes it pairs very well with any shellfish dishes like spaghetti and lobster. A must try with soft goat cheese, even better if aged

TEMPERATURE SERVICE

12° C

ALCOHOL

13,5% abv



TINISSIMA
SAUVIGNON
VIGNETO BELLAZOIA

FRIULI
COLLI
ORIENTALI
DENOMINAZIONE
DI ORIGINE
CONTROLLATA