

T E N I M E N T I[®]
C I V A

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavista

GRAPE VARIETY

glera

TYPE OF SOIL

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

mid September, carefully harvested in the coolest hours of the day

VINIFICATION

after a soft press, we start the fermentation in stainless steel vats and then the refermentation in autoclave at controlled temperature of 16°-18°

TASTING NOTES

pale lemon colour with green reflections. Intense and precise nose, with typical aromas of pear and golden apple with a hint of bread crust. Medium to full body Prosecco, refreshing with citrus flavours, grapefruits, ginger and bitter almonds in the after taste. Fine and dense perlage, nice sapidity

FOOD PAIRINGS

dry and fruity, this wine is very versatile and so the perfect companion when you share different antipasti. Absolutely great with fried fishes and other fat dishes, like cured meats, especially lardo and pancetta

TEMPERATURE SERVICE

8°C

ALCOHOL

12% vol. c.a.



PROSECCO
SPUMANTE BRUT
CUVÉE BIELE ZÔE

FRIULI
COLLI
ORIENTALI

DENOMINAZIONE
DI ORIGINE
CONTROLLATA