

TENIMENTI[®]
C I V A

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavocia

GRAPE VARIETY

ribolla gialla

TYPE OF SOIL

marl and sandstone flysch of Eocene origin. Locally known as "Ponca"

EXPOSITION

south / south west

TRAINING SYSTEM

guyot and spurred cordon

PEST CONTROL

low environmental impact integrated pest management

HARVEST

early September, by hand and by machine 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

straw yellow color with fine perlage. On the nose it is delicately citrusy, with notes of sage, white flowers, pear and rennet apple. On the palate it appears fresh and dry, accompanied by a texture creamy and a savory finish, punctuated by the aromas of white peach, melon, citrus fruit and elderberry

FOOD PAIRINGS

excellent wine for an aperitif but also throughout a meal. Particularly suitable for mixed starters, seafood and Earth. It goes very well with shellfish dishes and valuable fish

ALCOHOL CONTENT

8°C

GRADAZIONE ALCOLICA

11.5 % Vol



RIBOLLA GIALLA
EXTRA BRUT
CUVÈE 12