

TENIMENTI[®]
CIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavocia

GRAPE VARIETY

ribolla gialla

TYPE OF SOIL

alluvial and stony

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 first fermentation in stainless steel vats at 16°-18° controlled temperature, than the second fermentation in autoclave to make the wine frizzante (semi-sparkling)

TASTING NOTES

pale lemon colour with greenish highlights; This wine on the nose is fresh and crisp, with notes of citrus fruits, white peach, Renetta apple, white flowers. Delicate and refreshing on the palate, with a finish slightly fruity and mineral

FOOD PAIRINGS

great as aperitif and also paired with mixed dishes as antipasti, A must try with fried vegetables

SERVICE TEMPERATURE

8°C

ALCOHOL CONTENT

10.5 % Vol



RIBOLLA GIALLA
FRIZZANTE SPAGO
CIVA