

TENIMENTI[®] CIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavocia

GRAPE VARIETY

glera

TYPE OF SOIL

characteristic of Prosecco production areas

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

straw yellow color. Fine and delicately aromatic on the nose, on the palate it is slightly sweet, harmonious and velvety

FOOD PAIRINGS

excellent as an aperitif, it goes well with all meals with fish and white meat dishes, as well as mixed cold cuts with a delicate flavour

SERVICE TEMPERATURE

6°-8°C

ALCOHOL CONTENT

11% Vol



PROSECCO
EXTRA DRY
CIVA

FRIULI
COLLI
ORIENTALI
DENOMINAZIONE
DI ORIGINE
CONTROLLATA