

TENIMENTI®  
CIVA

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavocia*

#### GRAPE VARIETY

glera, pinot nero

#### TYPE OF SOIL

characteristic of Prosecco production areas

#### EXPOSITION

sud / sud – ovest

#### TRAINING SYSTEM

guyot doppio capovolto

#### PEST CONTROL

low environmental impact integrated pest management

#### HARVEST

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

#### VINIFICATION

fermentation on the skins for the Pinot Noir part; off the skins for the Glera. Blending of the 2 batches and refermentation in pressure tanks at 18 °C

#### TASTING NOTES

beautiful rose petal hue. The fruity aromas of cherry and red berries stand out along with the delicate floral notes. Fresh, lively and pleasantly dry with a good aftertaste. Subtle thanks to its fine and elegant perlage

#### FOOD PAIRINGS

excellent as an aperitif paired with appetizers, perfect with Italian-style deepfried vegetables. Try with fish tartare

#### SERVICE TEMPERATURE

8°-10°C

#### ALCOHOL CONTENT

11 % Vol



PROSECCO ROSÉ  
EXTRA DRY  
MILLESIMATO  
CIVA

FRIULI  
COLLI  
ORIENTALI  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA