

TENIMENTI[®] CIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavista

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 fermentation in stainless steel vats and then the refermentation in autoclave at controlled temperature of 16°-18°

TASTING NOTES

pale lemon-green colour with a fine perlage. Delicate bouquet on the nose, with citrus notes, stone fruits, pear and a touch of sage. Very refreshing and savoury on the palate, with nice notes of renetta apple, wild strawberries and ceddar

FOOD PAIRINGS

dry and fresh, this wine is very versatile and so the perfect companion as aperitivo or when you share different antipasti. A must try with fried vegetables and any fish carpaccio

SERVICE TEMPERATURE

6°-8°C

ALCOHOL CONTENT

11 % Vol



RIBOLLA GIALLA EXTRA DRY MILLESIMATO CIVA