

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 pressing, we start the fermentation in stainless steel vats and then the refermentation in autoclave at 16° -18°C controlled temperature

TASTING NOTES

pale lemon colour with green highlights. Intense and precise nose, with typical aromas of pear and Reinette apple with a hint of bread crust. Full-bodied Prosecco, refreshing with citrus flavours, grapefruit, ginger and bitter almonds in the after taste. Fine and dense perlage, nice sapidity

FOOD PAIRINGS

very elegant Prosecco, great with seafood and vegetables, its creamy texture is a pleasant pairing with any food along the whole meal. Delicious with seafood pasta

SERVICE TEMPERATURE

6°-8°C

ALCOHOL CONTENT

11 % Vol



PROSECCO
CUVÉE 12

FRIULI
COLLI
ORIENTALI
DENOMINAZIONE
DI ORIGINE
CONTROLLATA