

TENIMENTI[®]
CIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavista

GRAPE VARIETY

ribolla gialla

TYPE OF SOIL

marl and sandstone flysch of Eocene origin. Locally known as "Ponca"

EXPOSITION

south / south west

TRAINING SYSTEM

guyot and spurred cordon

PEST CONTROL

low environmental impact integrated pest management

HARVEST

early September, harvested by hand and by machine 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 a fine perlage. It is delicate and intense on the nose at the same time, with citrus fruit notes, stone fruits, pear and a touch of sage. It is fresh and crisp on the palate accompanied by a creamy texture and a mineral finish, marked by aromas of white peach, melon, citrus fruit and elderberry.

FOOD PAIRINGS

excellent wine for aperitifs but also for the whole meal. Particularly suitable for meat and seafood appetizers. It goes very well with shellfish and fish dishes.

SERVICE TEMPERATURE

8°C

ALCOHOL CONTENT

11.5 % Vol



RIBOLLA GIALLA
DOSAGGIO ZERO
MAGNUM
CUVÉE 12