

TENIMENTI[®]
CIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavocia

GRAPE VARIETY

ribolla gialla

TYPE OF SOIL

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

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 green colour. Delicate on the nose, citrus notes, stone fruits, white melon and a touch of elderflower. Pleasant, fresh and savory sensation on the palate. Creamy and well balanced wine, with a good body and a delicate perlage

FOOD PAIRINGS

this dry and fresh wine is very versatile and so the perfect companion as an aperitif or with various appetizers. A must try with fried vegetables and any fish carpaccio

SERVICE TEMPERATURE

7-9°C

ALCOHOL CONTENT

11.5 % Vol



RIBOLLA GIALLA
SPUMANTE BRUT
CUVÉE 12

FRIULI
COLLI
ORIENTALI
DENOMINAZIONE
DI ORIGINE
CONTROLLATA