

TENIMENTI<sup>®</sup>  
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  
MAGNUM  
CUVÉE 12

FRIULI  
COLLI  
ORIENTALI

DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA