

# TENIMENTI<sup>®</sup> CIVA

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavocia*

## GRAPE VARIETY

merlot

## 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

maceration and fermentation in stainless steel vats for 15 days at 25°-28° controlled temperature

## TASTING NOTES

intense ruby red colour. The nose is delicate and fruity with blackberry, red cherry and plum notes. Smooth and round on the palate, it combines pleasant herbal notes with a delicate vanilla finish

## FOOD PAIRINGS

excellent wine to pair with cold cuts and meat dishes. Try it with grilled pork dishes

## SERVICE TEMPERATURE

14°-16°C

## ALCOHOL CONTENT

12.5-13.5 % Vol



MERLOT  
SERIATE