

TENIMENTI[®]
CIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavocia

GRAPE VARIETY

refosco dal peduncolo rosso

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

pre-fermenting maceration in stainless steel at cool temperature (4-5°C) for one week. Then we start the regular fermentation with temperature controlled and pumping over

TASTING NOTES

ruby red with violet reflections. Fresh and fruity nose of wild blackberry and plum with floral hints of violet and undergrowth. The palate is fresh and easy-drinking, finishing with soft tannins, savoury and finely spiced

FOOD PAIRINGS

medium-bodied wine, also suitable for the whole meal from starters of mixed cold cuts, to first courses like pasta with meat ragout or carbonara sauce, to main courses of meat and mixed vegetables

SERVICE TEMPERATURE

14°-16°C

ALCOHOL CONTENT

11.5-12.5 % Vol



REFOSCO DAL PEDUNCOLO ROSSO SERIADE