

TENIMENTI[®]
CIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavocia

GRAPE VARIETY

ribolla gialla

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

after a soft press we start the fermentation in stainless steel vats for 15 days at 16°-18° controlled temperature

TASTING NOTES

pale lemon colour with greenish highlights; This wine on the nose is fresh and crisp, with notes of citrus fruits, white peach, Renetta apple, white flowers. Delicate and refreshing on the palate, with a finish slightly fruity and mineral

FOOD PAIRINGS

great as aperitif and also paired with mixed dishes as antipasti, A must try with fried vegetables

TEMPERATURA DI SERVIZIO

10°-12°C

GRADAZIONE ALCOLICA

12 % Vol.



RIBOLLA GIALLA SERIATE