

TENIMENTI[®] CIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavocia

GRAPE VARIETY

sauvignon

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-green colour. Very clean and complex, with intense aromas of citrus zests, pink grapefruit, white peach and green pepper, passion fruits and elderberry, nice sapidity in the after taste

FOOD PAIRINGS

great pairing with any pasta with vegetables. A must try with a prawns and courgettes pasta or with fresh goats cheese salad

SERVICE TEMPERATURE

10°-12°C

ALCOHOL CONTENT

11.5-12.5 % Vol



SAUVIGNON SERIADE