

TENIMENTI[®] CIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavocia

GRAPE VARIETY

friulano

TYPE OF SOIL

land characterized by the presence of marl and sandstone flysch of Eocene origin, locally known as "ponca".

EXPOSITION

south / south west

TRAINING SYSTEM

guyot

PEST CONTROL

reduced environmental impact

HARVEST

mid-end of September

VINIFICATION

decantation of the must at a temperature of 10 °C until clarification is achieved, followed by fermentation for ca. 18 days at 16 - 18 °C

TASTING NOTES

richly flavoured, it stands out for its elegance and aromatic nose, opening to floral scents of hawthorn and then making way for true-to-type apricot notes. In the mouth, a delicate attack is followed by attractive progression

FOOD PAIRINGS

excellent paired with rice and pasta dishes with vegetables, such as asparagus, and meats in bechamel-based sauces. Also worth trying with traditional San Daniele ham

SERVICE TEMPERATURE

12°C

ALCOHOL CONTENT

13,5% abv



FRIULANO
MONLÛT

FRIULI
COLLI
ORIENTALI
DENOMINAZIONE
DI ORIGINE
CONTROLLATA