

# TENIMENTI<sup>®</sup> CIVA

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavocia*

## GRAPE VARIETY

ribolla gialla

## TYPE OF SOIL

marl and sandstone flysch of Eocene origin. Locally known as "Ponca"

## 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 pressing, we start the fermentation in stainless steel vats and then the refermentation in autoclave at 16° -18°C controlled temperature

## TASTING NOTES

pale lemon colour with greenish highlights; This wine on the nose is intense and mineral, with citrus fruits, white fruits and floral aromas. Delicate and refreshing on the palate, with a creamy texture and more flavours like apple and wild strawberry. A nice sapidity and balsamic notes in the end

## FOOD PAIRINGS

this wine is very refreshing and mineral, great as aperitif and also paired with fish dishes or any vegetables. A must try as well with soft cheeses

## SERVICE TEMPERATURE

12°C

## ALCOHOL CONTENT

12,5 % abv



RIBOLLA GIALLA  
MONLÛT

FRIULI  
COLLI  
ORIENTALI  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA