

# TENIMENTI<sup>®</sup> CIVA

FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavista*

## GRAPE VARIETY

white grape and red grape

## 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, the must was decanted for 24 hours at a fixed temperature of 10°C, then we started the fermentation in stainless steel vats for 15 days at 16°-18° controlled temperature

## TASTING NOTES

pale lemon colour with amber highlights. The aroma opens with an intense bouquet, citrus notes, apricot and linden flowers. Medium body, great balance, with flavours of ripe cherries, golden apple and mango, nice sapidity and a soft finish

## FOOD PAIRINGS

well structured and very versatile Pinot Grigio that could be paired with any salad with white meat or with fish dishes. Also excellent as aperitif

## SERVICE TEMPERATURE

12°C

## ALCOHOL CONTENT

12,5% abv



RIROSA  
MONLÛT

IGT VENEZIA GIULIA