

# TENIMENTI<sup>®</sup> CIVA

## FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavocia*

### GRAPE VARIETY

sauvignon blanc

### 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 press, the must has been decanted for 24 hours at a fixed temperature of 0°C, then we start the fermentation in stainless steel vats for 15 days at 16°-18° controlled temperature

### TASTING NOTES

pale lemon colour with greenish highlights; On the nose it's quite intense and complex with herbaceous notes, lime zest, passion fruits, white flower, elderflower and boxwood. On the palate is beautifully elegant, refreshing and mineral. Very long and pleasant finish with all the flavours picked up on the nose and a touch of nutmeg and gooseberry

### FOOD PAIRINGS

the complexity and minerality of this wine makes it pairs very well with any rich seafood dish, especially seafood pasta. Though the perfect pairing would be with a soft goat cheese

### SERVICE TEMPERATURE

13°C

### ALCOHOL CONTENT

13% abv



SAUVIGNON  
MONLÛT

FRIULI  
COLLI  
ORIENTALI  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA