

TENIMENTI[®] CIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavocia

GRAPE VARIETY

Chardonnay

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 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

beautiful rose petal hue. The fruity aromas of cherry and red berries stand out along with the delicate floral notes. Fresh, lively and pleasantly dry with a good aftertaste. Subtle thanks to its fine and elegant perlage

FOOD PAIRINGS

great as an aperitif, with seafood, oysters, fish tartare or carpaccio and warm fish appetizers

SERVICE TEMPERATURE

12°C

ALCOHOL CONTENT

12,5-13,5% abv



CHARDONNAY
MONLÛT

FRIULI
COLLI
ORIENTALI
DENOMINAZIONE
DI ORIGINE
CONTROLLATA