

# TENIMENTI<sup>®</sup> C I V A

## FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavista*

### GRAPE VARIETY

chardonnay

### 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, on the nose is gentle and mineral, with nice flavours of stone fruits and white flowers. Refreshing and easy drinking Chardonnay with a soft and fruity finish, great sapidity on the palate, that makes you wonder another glass

### FOOD PAIRINGS

this wine is great when paired with any seafood pastas, perfect with intense and soft fish like the monkfish, or with white meats or vegetables as long as with creamy sauce

### TEMPERATURE SERVICE

12° C

### ALCOHOL

12,5% abv



Chardonnay  
Biele Zôe  
Cuvée

FRIULI  
COLLI  
ORIENTALI  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA