

# TENIMENTI<sup>®</sup> CIVIVA

## FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavista*

### GRAPE VARIETY

friulano

### 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

straw yellow wine with greenish highlights; the aromas remind the peach leaf and the almond. Great finesse on the palate, soft and velvety, floral, fruity and with the classic almond after taste. The finish is persistent and elegant

### FOOD PAIRINGS

the traditional pairing is with the classic San Daniele ham, which is made in Friuli as well. Great also with seafood and white meat

### TEMPERATURE SERVICE

12° C

### ALCOHOL

12,5% abv



Friulano  
Biele Zôe  
Cuvée

FRIULI  
COLLI  
ORIENTALI  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA