

# TENIMENTI<sup>®</sup> C I V A

## FRIULI COLLI ORIENTALI

*Dal 1956 Poderi in Bellavista*

### GRAPE VARIETY

refosco dal Peduncolo Rosso

### 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

first decade of October, carefully harvested in the coolest hours of the day

### VINIFICATION

pre-fermenting maceration in stainless steel at cool temperature (4-5°C) for one week. Then we start the regular fermentation with temperature controlled and pumping over

### TASTING NOTES

intense ruby red with purple reflections. Nice bouquet on the nose of blackberry, undergrowth, morello cherry, violet and the typical spicy note of cloves

### FOOD PAIRINGS

the Refosco dal peduncolo rosso goes well with the game and fatty meats to give pleasure and clean the palate. It can be combined to a cheese, Montasio or Asiago, aged and still soft. We can combine it with a bacon egg omelette and peppers

### TEMPERATURE SERVICE

12° C

### ALCOHOL

12,5% abv



Refosco dal  
Peduncolo Rosso  
Biele Zôe  
Cuvée

FRIULI  
COLLI  
ORIENTALI  
DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA