

TENIMENTI[®] C I V A

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavista

GRAPE VARIETY

ribolla gialla

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; This wine on the nose is intense and mineral, with citrus fruits, white fruits and floral aromas. Delicate and refreshing on the palate, with a creamy texture and more flavours like apple and wild strawberry. A nice sapidity and balsamic notes in the end

FOOD PAIRINGS

this wine is very refreshing and mineral, great as aperitif and also paired with fish dishes or any vegetables. A must try as well with soft cheeses

TEMPERATURE SERVICE

12° C

ALCOHOL

12,5% abv



Ribolla Gialla Biele Zôe Cuvée

FRIULI
COLLI
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DENOMINAZIONE
DI ORIGINE
CONTROLLATA