

TENIMENTI[®] C I V A

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavista

GRAPE VARIETY

schioppetino

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

deep ruby red colour. Intense on the palate with a bouquet of dark and red fruits, undergrowth, floral, herbal and balsamic notes. Medium to full body but with a good drinkability, ripe tannins and a long persistence

FOOD PAIRINGS

it is a wine that well accompanies the dishes of the culinary tradition friulana: with pappardelle with wild boar or the baked rabbit, guinea fowl, feathered game

TEMPERATURE SERVICE

12° C

ALCOHOL

12,5% abv



Schioppettino
Biele Zôe
Cuvée

FRIULI
COLLI
ORIENTALI

DENOMINAZIONE
DI ORIGINE
CONTROLLATA