

TENIMENTI[®]
CIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavicia

GRAPE VARIETY

white grape

TYPE OF SOIL

alluvial and stony

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, we start the fermentation in stainless steel vats and then the refermentation in autoclave at controlled temperature of 16°-18°

TASTING NOTES

pale lemon. Floral with delicate notes of sage and fruity with hints of pear and citrus. Pleasantly fresh, fine sapidity and good balance

FOOD PAIRINGS

it is a wine suitable for raw crustaceans and molluscs, ham and melon. Excellent as an aperitif and between meals

SERVICE TEMPERATURE

6°-8°C

ALCOHOL CONTENT

11-11.5 % Vol



BLANC DE BLANCS
BRUT
CIVA