

TENIMENTI[®] CIVIVA

FRIULI COLLI ORIENTALI

Dal 1956 Podere in Bellavista

GRAPE VARIETY

cabernet franc e cabernet sauvignon

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

end of September/early October, carefully harvested in the coolest hours of the day

VINIFICATION

maceration and fermentation in stainless steel vats for 15 days at 25°-28° controlled temperature

TASTING NOTES

intense ruby red colour. The nose is very perfumy with fruits and herbaceous notes, blueberry, blackcurrant, ripe plum and green pepper. Juicy wine with soft tannins and a nice sapidity, it could be even enjoyed slightly chilled

FOOD PAIRINGS

great pairing with any charcuterie and medium-hard cheeses. A must try also with roast beef and spicy beef tartare

TEMPERATURE SERVICE

15° C

ALCOHOL

12% abv



CABERNET

FRIULI
DENOMINAZIONE
DI ORIGINE
CONTROLLATA