

T E N I M E N T I  
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

sud / sud - ovest

#### 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 green colour. Delicate on the nose, citrus notes, stone fruits, white melon and a touch of elderflower. Pleasant, fresh and savory sensation on the palate. Creamy and well balanced wine, with a good body and a delicate perlage

#### FOOD PAIRINGS

dry and fruity, this wine is very versatile and so the perfect companion when you share different antipasti. A must try with fried vegetables and any fish carpaccio

#### TEMPERATURE SERVICE

8°C

#### ALCOHOL

12,5% vol. c.a.



RIBOLLA GIALLA  
SPUMANTE  
EXTRA BRUT  
CUVÉE BIELE ZÔE

FRIULI  
COLLI  
ORIENTALI

DENOMINAZIONE  
DI ORIGINE  
CONTROLLATA