

TENIMENTI[®]
C I V A

FRIULI COLLI ORIENTALI

Dal 1956 Podere in Bellavista

GRAPE VARIETY

chardonnay

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 10°C, then we start the fermentation in stainless steel vats for 15 days at 16°-18° controlled temperature

TASTING NOTES

pale lemon colour, on the nose is gentle and mineral, with nice flavours of stone fruits and white flowers. Refreshing and easy drinking Chardonnay with a soft and fruity finish, great sapidity on the palate, that makes you wonder another glass

FOOD PAIRINGS

this wine is great when paired with any seafood pastas, perfect with intense and soft fish like the monkfish, or with white meats or vegetables as long as with creamy sauce

SERVICE TEMPERATURE

12°C

ALCOHOL CONTENT

12.5 % abv



CHARDONNAY
BIELE ZÔE
CUVÉE 85115

FRIULI
COLLI
ORIENTALI
DENOMINAZIONE
DI ORIGINE
CONTROLLATA