

TENIMENTI[®] C I V A

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavista

GRAPE VARIETY

friulano

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

straw yellow wine with greenish highlights; the aromas remind the peach leaf and the almond. Great finesse on the palate, soft and velvety, floral, fruity and with the classic almond after taste. The finish is persistent and elegant

FOOD PAIRINGS

the traditional pairing is with the classic San Daniele ham, which is made in Friuli as well. Great also with seafood and white meat

SERVICE TEMPERATURE

12°C

ALCOHOL CONTENT

12.5 % abv



FRIULANO
BIELE ZÔE
CUVÉE 85115

FRIULI
COLLI
ORIENTALI
DENOMINAZIONE
DI ORIGINE
CONTROLLATA