

TENIMENTI[®]
CIVIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavista

GRAPE VARIETY

refosco dal Peduncolo Rosso

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

first decade of October, carefully harvested in the coolest hours of the day

VINIFICATION

pre-fermenting maceration in stainless steel at cool temperature (4-5°C) for one week. Then we start the regular fermentation with temperature controlled and pumping over

TASTING NOTES

intense ruby red with purple reflections. Nice bouquet on the nose of blackberry, undergrowth, morello cherry, violet and the typical spicy note of cloves

FOOD PAIRINGS

the Refosco dal peduncolo rosso goes well with the game and fatty meats to give pleasure and clean the palate. It can be combined to a cheese, Montasio or Asiago, aged and still soft. We can combine it with a bacon egg omelette and peppers

SERVICE TEMPERATURE

15°C

ALCOHOL CONTENT

13 % abv



REFOSCO DAL PEDUNCOLO ROSSO BIELE ZÔE CUVÉE 85115

FRIULI
COLLI
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DENOMINAZIONE
DI ORIGINE
CONTROLLATA