

TENIMENTI[®]
CIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavista

GRAPE VARIETY

white grape and red grape

TYPE OF SOIL

alluvial and stony

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

fermentation on the skins for the red grape part; off the skins for the white grapes. Blending of the 2 batches and refermentation in pressure tanks at 18 °C

TASTING NOTES

beautiful rose petal hue. The fruity aromas of cherry and red berries stand out along with the delicate floral notes. Fresh, lively and pleasantly dry with a good aftertaste. Subtle thanks to its fine and elegant perlage

FOOD PAIRINGS

great as an aperitif, with seafood, oysters, fish tartare or carpaccio and warm fish appetizers

SERVICE TEMPERATURE

8°-10°C

ALCOHOL CONTENT

11 - 11,5 % Vol



RIROSA
DOSAGGIO ZERO
MAGNUM
CUVÉE 12