

TENIMENTI[®]
CIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavista

GRAPE VARIETY

merlot

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

maceration and fermentation in stainless steel vats for 15 days at 25°-28° controlled temperature

TASTING NOTES

intense ruby red colour. The nose is delicate and fruity with blackberry, red cherry and plum notes. Smooth and round on the palate, it combines pleasant herbal notes with a delicate vanilla finish

FOOD PAIRINGS

excellent wine to pair with cold cuts and meat dishes. Try it with grilled pork dishes

SERVICE TEMPERATURE

14°-16°C

ALCOHOL CONTENT

12.5-13.5 % Vol



MERLOT
SERIATE