

Double appointment with Tenimenti Civa for Cantine Aperte 2018

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It will be a great celebration for all lovers of quality wine and food. In Bellazzoia di Povoletto, the Friulan winery will be open on Saturday 26 and Sunday 27 May, from 10am to 6pm, to welcome all wine lovers who decide to visit the winery's production facility and vineyards. They will learn how work in the rows and at the winery are performed, leading to the perfect maturing of whites and reds.

There will obviously be plenty of opportunities to taste the Biele Zôe Collezione Privata wines, including Ribolla Gialla 2016, awarded a maximum of 5 Grapes by Bibenda, which shows great elegance and an inviting, extremely graceful palate.

An interesting variety of food pairings will also be available. Saturday brings **"Friuli in the glass, Emilia on the plate!"**, with tastings of Parma ham, Culatello di Zibello, Strolghino, Salame di Felino and Parmigiano Reggiano, aged 30 months from Bruna Alpina milk. The historic manufacturer Ermes Fontana from Sala Baganza (Parma) will be there to answer the questions of those interested in the production of hams and cured meats. The dish will be accompanied by [selected Tenimenti Civa wines](#).

"Drinking and Eating Friulan style", on Sunday the Street Food of Barbe Coccu will be paired with the Estate's wines. In the morning you can watch the preparation of organic corn polenta, delight in the traditional frico, sausage steak, salami cooked in balsamic vinegar, grilled vegetables and finally lis "Fritulis di Milu?", apple fritters from a Carnia recipe by Agne Elvie.

Wine lovers will have a chance to spend two beautiful days eating, tasting wines and relaxing on the panoramic terrace overlooking the vineyards, comfortably seated on sofas in the park or among the rows in the vineyard.