

Tenimenti Civa Opens at Cantine Aperte 2019

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Bellazoia, 14 May 2019 – on Saturday 25 and Sunday 26 May, the long-awaited Cantine Aperte 2019 event returns. At Bellazoia, Tenimenti Civa will open its doors to wine lovers who wish to visit the winery, taste the wines in the enchanting setting of the Colli Orientali del Friuli and stroll in peace among the rows of Ribolla Gialla. Two days of conviviality, and of having fun together. There will also be an opportunity for training in the field, with guided tours in the winery, where the oenologists will welcome all those who wish to know more about the white and red wine production. Meanwhile, in the vineyard, Tenimenti Civa's agronomists will explain to guests the vine training systems and how they take care of vines during the productive months and during the winter rest period.

The young Chefs of the Cooperativa Sociale Fiorente in Parma will bring extra enjoyment to the day of **Saturday 25 May**, preparing tortelli with herbs and fried dough gnocchi served with cold cuts, salami and cheeses. They will be guided by professional chef Cristian Broglia and other restaurateurs from the Parma Quality Restaurants group.

All the day's proceeds will be donated to charity.

On Sunday 26 May, guests will be able to enjoy the delicious dishes of "Agne Elvie and Barbe Coccul", in the form of top-quality Friulan street food: cjarsons, gnocchi with rabbit sauce or sausage and mushrooms, potato frico, vegetable frittata, salami cooked in vinegar, sausage steak, grilled vegetables and apple fritters to finish.

On both days there will be a welcome glass kindly offered by Tenimenti Civa and the exceptional opportunity to **taste three vintages – 2016, 2017 and 2018** – of Ribolla Gialla, Friulano, Sauvignon DOC Friuli Colli Orientali and Ribolla Gialla Spumante Extra Brut DOC Friuli. Refosco dal Peduncolo Rosso DOC Friuli Colli Orientali vintage 2017 will also be served, as will an **absolute novelty**, the **Sauvignon Vigneto Bellazoia 2017**, which is Tenimenti Civa's precious vineyard selection.

THE FIORENTE NO-PROFIT COOPERATIVE

The cooperative has for years been engaged in socio-educational and occupational training activities for adults with disabilities, providing them with help in the essential process of building an adult identity. Guests take part in three workshops where they can experiment with different levels of manual skills and acquire operational skills to be used in external work contexts: leather goods, knitwear and cooking.

The Cooking Project was set up in 2016 thanks to the commitment of Francesca Ferrari and Sabrina Ricci, teachers at Fiorente. They also receive precious, ongoing help from Cristian Broglia, Susanna Canetti and all the Chefs of Parma Quality Restaurants.

The acquisition of a series of basic skills for the preparation of simple dishes has made the students independent, thus enabling them to find work outside the cooperative.

PARMA QUALITY RESTAURANTS

Parma Quality Restaurants is the first consortium of restaurateurs in the city and province of Parma set up with the aim of promoting the local culinary culture in all its aspects: cuisine, traditional products and hospitality, and doing so to contribute to the revival of tourism in the whole area. The consortium is driven by a sense of inclusion, so that alongside traditional Parma cuisine we find creative cuisine, and trattorias alongside fine-dining restaurants. The only obligation is to respect the territory and its products. The restaurateurs and their initiatives thus become an important part of the “Parma network”, working with institutions, organizations and companies of the UNESCO Creative City for Gastronomy.