

IN THE SETTING OF THE CASTLE OF UDINE, TENIMENTI CIVA AT PERLAGE 2020

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TENIMENTI CIVA will be present at **Perlage La Notte delle Bollicine**, on 24 July 2020. The event, in the magnificent setting of the Udine Castle square, will be attended by prestigious wineries from Friuli Venezia Giulia and Brda and their counterparts in the food sector.

There will be a tasting of the Ribolla Gialla Extra Brut Collezione Privata, a Charmat method sparkling wine that regales fresh citrus notes, sage and white flowers on the nose, with a creamy, very fine perlage. It will be paired with crostini from a blend of flours, salmon marinated with herbs, horseradish foam and liquorice sprouts, prepared by the COSTANTINI RESTAURANT in Collalto di Tarcento.

Wine lovers can also taste the sparkling Ribolla Gialla paired with an organic bread bruschetta, Sauris lardo with herbs and drops of honey.

On the magical night of **Perlage**, at the Tenimenti Civa stand, the award-winning bartender Manuel Zamaran, owner of the Bar Blanc in Gemona del Friuli, will present a live preview of his "Ribolla Magic" cocktail.

Admission to the Event, upon purchase of the ticket – €35 on eventbrite.it or at affiliated bars (for the list, see the Perlage Facebook page), will be from 7pm to 9.30pm. Perlage will end at midnight.

The ticket entitles you not only to a glass and bag kit, but to all the food and wine tastings. Cooked and raw fish specialities are planned, along with cold cuts, cheeses, artisan bread, desserts and other hot dishes.

The evening will be accompanied by live music.

In the event of bad weather, the event will take place indoors with a more limited number of guests admitted.

PLEASE NOTE THAT DUE TO THE BAD WEATHER FORECAST FOR 24 JULY, THE PERLAGE ORGANIZERS HAVE MOVED THE EVENT TO PAVILION 6 OF THE FIERA DI UDINE – MARTIGNACCO, VIA DELLA VECCHIA FILATURA 10

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