

## Tenimenti Civa at the 21st Edition of Ein Prosit 2019

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**The winery from Bellazoia, increasingly a benchmark for the production of Ribolla Gialla in Colli Orientali del Friuli, will be present at Ein Prosit Udine.**

Bellazoia, 16 October 2019 – The food and wine event, now in its 21st edition, will be held for the first time in the beautiful city of Udine. The Italian and international press, professionals and enthusiasts will be welcomed at "Casa Cavazzini", home to the Museo d'Arte Moderna e Contemporanea, on Saturday 26 and Sunday 27 from 10am to 6pm. It is in this unusual and evocative setting that the traditional tasting-show of Friuli Venezia Giulia's wines will take place.

There are two appointments with Tenimenti Civa: on Saturday and Sunday it will be possible to taste the wines of the **Collezione Privata** – Ribolla Gialla Spumante, still Ribolla Gialla, Friulano – and the Sauvignon **Vigneto Bellazoia**, which represent just some of the winery's products.

Instead, on Saturday 26 October at 5 pm at Palazzo Valvason Morpurgo – Room 1 – (Via Savorgnana 10), as part of the Flavour Workshops presented by the journalist Bepi Pucciarelli, come and experience the interesting pairing of **Salted grey mullet** and **Sauvignon Vigneto Bellazoia**, bringing together a traditional regional dish with the enveloping elegance and length of our Sauvignon. The delightful aromas and perfect structure of the wine form a harmonious combination with grey mullet, caught in the lagoons of the northern Adriatic since time immemorial, and here prepared by Giorgio Dal Forno from Marano.

The Flavour Workshops can only admit a limited number of participants, for a fee (€15), and booking is obligatory (telephone +39 0428 2392 – e-mail: [info@einprosit.org](mailto:info@einprosit.org) or directly on the Ein Prosit website).

During the days of the event, visitors and those registered for the workshops at Palazzo Morpurgo will be able to visit the rooms of the Palazzo for free, accompanied by a guide.



## The Civa Tenimenti winery

### A delightful area between the Julian Pre-Alps and the Friulan plateau

Tenimenti Civa was established in 2016 in the Colli Orientali del Friuli, at Bellazoia di Povoletto (Udine) by Valerio Civa, originally from Parma, who in this strip of land, in Ravosa, Manzano and San Giovanni al Natisone, started a production project dedicated to native varieties: Ribolla Gialla – the winery standard-bearer –, Friulano (formerly Tocai), Refosco dal Peduncolo Rosso and Schioppettino. In addition to these varieties, Sauvignon, Pinot Grigio, Chardonnay, Cabernet and Merlot are also grown.

At the top of the range are the **Vigneto Bellazoia** wines (Sauvignon, Refosco dal Peduncolo Rosso and Merlot), followed by the wines of the **Collezione Privata** (Ribolla Gialla, Friulano, Sauvignon, Refosco dal Peduncolo Rosso and the two sparkling wines: Ribolla Gialla and Prosecco).

The winery's products can be found in the major Italian supermarkets thanks to its **Alta Qualità nel Carrello** (High Quality in the Shopping Trolley) project, with the **Biele Zoe** line, which takes its name from the location of the winery in the Friulan language. There are seven still wines: Ribolla Gialla, Friulano, Sauvignon, Chardonnay, Pinot Grigio, Refosco dal Peduncolo Rosso, Schioppettino, and two sparkling wines: Ribolla Gialla and Prosecco.

The vines are cultivated and tended on fragile, precious **marl** soils, whose chalk and limestone makes them ideal for viticulture. **Harvesting** is carried out almost entirely by hand, as is all the farming work.

The **woods** surrounding Bellazoia and Manzano act as a barrier to the cold winds from the north, and the great **biodiversity of trees and herbaceous plants**, and infinite variety of insects found here, create a harmonious environment whose benefits are also felt by the vineyards. The winery's constant commitment is to produce forthright wines while leaving the beauty of the environment intact.

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