

TENIMENTI[®] CIVA

FRIULI COLLI ORIENTALI

Dal 1956 Poderi in Bellavista

GRAPE VARIETY

pinot grigio

TYPE OF SOIL

marl and sandstone flysch of Eocene origin. Locally known as "Ponca"

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

after a soft press, the must has been decanted for 24 hours at a fixed temperature of 0°C, then we start the fermentation in stainless steel vats for 15 days at 16°-18° controlled temperature

TASTING NOTES

pale lemon colour with amber reflections. The aroma opens with an intense bouquet, citrus notes, apricot and linden flowers. Medium body, great balance, with flavours of ripe cherries, golden apple and mango, nice sapidity and a soft finish

FOOD PAIRINGS

well structured and very versatile Pinot Grigio that could be paired with any salad with white meat or with fish dishes. Also excellent as aperitif

SERVICE TEMPERATURE

12°C

ALCOHOL CONTENT

12% abv



PINOT GRIGIO
MONLÛT

FRIULI
COLLI
ORIENTALI
DENOMINAZIONE
DI ORIGINE
CONTROLLATA