



TENIMENTI®
C I V A
FRIULI COLLI ORIENTALI

RIBOLLA GIALLA SPUMANTE BRUT MILLESIMATO CUVÉE BIELE ZÔE

FRIULI WITH A MODERN TWIST

Tenimenti Civa, established in Bellazzoia (Friuli) in 1956, specialises in traditional grape varieties such as Ribolla Gialla, complemented by Sauvignon Blanc, Pinot Grigio, Chardonnay and various traditional red varieties. The vineyards lie at the foot of the Alps. This is a producer that takes great care of the terroir. Combined with constant innovation in the cellar, this is a truly state-of-the-art winery. Their focus is on expressive, fresh wines that meet modern quality standards.



SUBTLE BUBBLES (PERLAGE) FOR THIS INDIGENOUS GRAPE VARIETY.

This extra brut spumante is gently pressed, with a second fermentation in the tank, offering aromas of citrus, stone fruit, white melon and a hint of elderflower. In the glass, it is pale yellow in colour with green hues; creamy and fresh on the palate, with a fine mousse and a well-balanced structure.

TECHNICAL INFORMATION

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|  | Spumante, Extra Brut |
|  | 2024 |
|  | Friuli, Italië |
|  | 100 % Ribolla Gialla |
| % | 12,5 % |
|  | Citrus, stone fruit, elderflower; creamy effervescence |
|  | Antipasti, deep-fried vegetables, fish carpaccio |
|  | Available at Colruyt |