

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## IL MILLE



*The soil of the Colli Orientali - the "ponca"*

### TYPE OF SOIL

Marl and sandstone from Eocene age also known as "ponca", a distinctive characteristic from the hills of Eastern Friuli (Friuli Orientale).

### GRAPE VARIETY

Pinot Nero and Ribolla Gialla vinified with a long Charmat method.

### TRAINING SYSTEM

French Guyot training with a plant density of 4,500 vines per hectare.

### HARVEST TIME

Last week of August.

### VINIFICATION

Whole grape clusters are harvested in cases and vinified off-the-skins with soft crushing. The so obtained first-pressing must undergoes a cold static decantation. Follows a slow fermentation in 225-litre French oak barrels of second and third use. The second fermentation happens in stainless steel sealed tanks in January at a temperature varying between 13° C and 14° C. Then takes place a long maturation "sur lies" in stainless steel sealed tanks completed by occasional swirling of the yeasts on the lees ("remuage"). Only after a further aging in the bottle, it will be ready for the consumers tasting.

### AVAILABILITY

At least after one year and a half from the harvest.

### INDICATIVE VALUES

Total acidity 6.0 g/L; alcohol 12.00% by vol.

### COLOUR

Deep and brilliant straw yellow.

### NOTES ON FLAVOUR AND BOUQUET

With an ample nose, this wine is fascinating, refined and complex, with flowery hints of hawthorn and ripe tropical fruit, which gently melt into a delicate scent of yeasts and vanilla. Its palate is sumptuous, round and structured, with touches of bread crust, ripe fruit and pleasant mineral notes. Refined and lingering perlage.

### SERVING TEMPERATURE

6 - 8° C.

### PAIRING SUGGESTION

All-round fizz with various matchings. Perfect as apéritif, it pairs fish and shell appetizers as well. Excellent with white meat and baked fish, it can accompany the entire meal.