



TUNELLA

AUTENTICA ARTE DI COLLINA



ILMILLE

GRAPE VARIETY

Pinot Nero and Ribolla Gialla vinified with a long Charmat method

GROWING ZONE

Oriental Friuli Hills

TYPE OF SOIL

Marl and sandstone from Eocene age also known as "ponca"

TRAINING SYSTEM

French Guyot

PLANTING DENSITY

Vines/ha 4.500

GRAPEVINE MANAGEMENT

Integrated pest management with low environment impact

HARVEST TIME

Last week of August

HARVESTING

Manual

ACIDITY

Total 6,0 gr/L

ALCOHOL CONTENT

12,00% vol.

SERVING TEMPERATURE

6 - 8° C

BOTTLE SIZES

75 cl / 150 cl

AVAILABILITY

At least after one year and a half from the harvest

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.

TASTING NOTES

Deep and brilliant straw yellow. 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.

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.