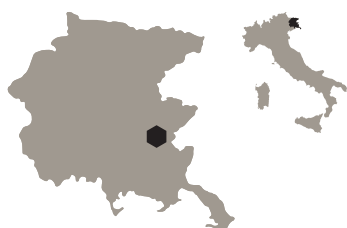




# TUNELLA

AUTENTICA ARTE DI COLLINA



## PINOT GRIGIO

### GRAPE VARIETY

Pinot Grigio

### GROWING ZONE

Oriental Friuli Hills

### TYPE OF SOIL

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

### TRAINING SYSTEM

Traditional Friuli single inverted  
and French Guyot

### PLANTING DENSITY

Vines/ha 4.500

### GRAPEVINE MANAGEMENT

Integrated pest management  
with low environment impact

### HARVEST TIME

The first week of September

### HARVESTING

Manual

### ACIDITY

Total 5,5 gr/L

### ALCOHOL CONTENT

13,00% vol.

### SERVING TEMPERATURE

8 - 10° C

### BOTTLE SIZES

37,5 cl / 75 cl / 150 cl / 300 cl

### AVAILABILITY

In spring following the harvest

### VINIFICATION

The grapes are harvested at the right degree of ripeness, destemmed and gently pressed. The must obtained is then let to cold-settle statically and additioned with a indigenous fermentation yeast prepared in advance (3-4 days before) with the best grapes selected from the same grape variety. It is then allowed to ferment slowly in stainless steel vats at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The maturation continues in stainless steel vats, during which time also a lengthy series of batonnage processes is carried out at set intervals to produce a well-rounded and full-bodied wine, with a delicate bouquet. After a long sur lie aging process, bottling is deferred until the month of February.

### TASTING NOTES

Intense straw yellow evolving into a richer yellow with aging. Fruity and fragrant nose evoking aromas of warm bread crust and intense perfume of acacia blossom and ripe tropical fruit. The palate echoes the nose and is elegant, full-bodied with moderately acidity and delicate hints of yeast. A wine with a decisive character.

### PAIRING SUGGESTION

Serve with starters, Parma ham, fish and white meats. Excellent as an apéritif.