

LA TUNELLA®

Vignaiuoli nei Colli del Friuli

PINOT GRIGIO



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 Grigio.

TRAINING SYSTEM

Traditional Friuli single inverted and French Guyot with a plant density of 4,500 vines per hectare.

HARVEST TIME

The first week of September.

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.

AVAILABILITY

In spring following the harvest.

INDICATIVE VALUES

Total acidity 5.5 g/L; alcohol 13.00% by vol.

COLOUR

Intense straw yellow evolving into a richer yellow with aging.

NOTES ON FLAVOUR AND BOUQUET

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.

SERVING TEMPERATURE

8 - 10° C.

PAIRING SUGGESTION

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