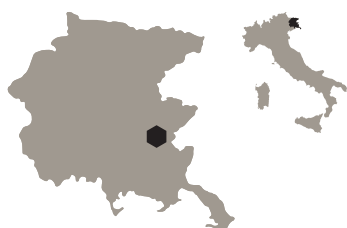




TUNELLA

AUTENTICA ARTE DI COLLINA



CHARDONNAY

GRAPE VARIETY

Chardonnay

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 5,7 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

75 cl

AVAILABILITY

In spring following the harvest

VINIFICATION

Harvested at the right degree of ripeness, a portion of the destemmed and crushed grapes is gently pressed; the other portion is first subjected to cryomaceration at 4° C for about 36 hours. The resulting must undergo cold static decantation and then a fermentation starter, prepared 3-4 days earlier from the selected best grapes of the same variety, is added. The must then ferments slowly in stainless steel vats at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The aging continues in stainless steel vats, during which time also a lengthy series of batonnage processes is carried out at set intervals to produce a wide and full-bodied wine, with a delicate bouquet. The bottling is deferred until the month of February.

TASTING NOTES

Intense straw yellow deepening with age. Fragrant, fruity nose, aromas of small ripe tropical fruits, pineapple and white flowers. Noble and elegant on the palate, with a light body and a well balanced vivacity, conferred by its pleasant freshness.

PAIRING SUGGESTION

Excellent as an apéritif or with light starters, dry first courses and and pasta consommés, egg or fish based dishes.