

LA TUNELLA®

Vignaiuoli nei Colli del Friuli

CHARDONNAY



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

Chardonnay.

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

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.

AVAILABILITY

In spring following the harvest.

INDICATIVE VALUES

Total acidity 5.7 g/L; alcohol 13.00% by vol.

COLOUR

Intense straw yellow deepening with age.

NOTES ON FLAVOUR AND BOUQUET

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.

SERVING TEMPERATURE

8 - 10° C.

PAIRING SUGGESTION

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