

LA TUNELLA®

Vignaiuoli nei Colli del Friuli

SAUVIGNON



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

Sauvignon.

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 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 6.0 g/L; alcohol 13.00% by vol.

COLOUR

Vivacious, bright straw yellow with distinct greenish highlights.

NOTES ON FLAVOUR AND BOUQUET

Intense, persistent typical bouquet of this variety. The nose is heralded by aromas of great intensity and elegance with typical green sensations of sage and tomato leaf, blending with fruity, more delicate notes (melon and yellow pepper), closing with a long aromatic persistence.

SERVING TEMPERATURE

8 - 10° C.

PAIRING SUGGESTION

A wine for apéritifs and starters, excellent with lobster, scampi, salmon and sea fish in general. Also excellent with creamed and clear soups, risottos and dishes based on aromatic herbs.