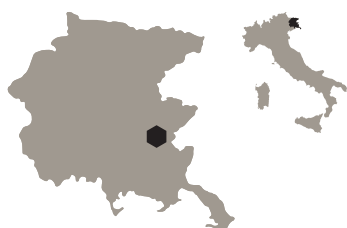




TUNELLA

AUTENTICA ARTE DI COLLINA



VALMASIA

GRAPE VARIETY

Malvasia

GROWING ZONE

Oriental Friuli Hills

TYPE OF SOIL

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

TRAINING SYSTEM

Traditional Friuli short single inverted

PLANTING DENSITY

Vines/ha 4.500

GRAPEVINE MANAGEMENT

Integrated pest management
with low environment impact

HARVEST TIME

The second week of September

HARVESTING

Manual

ACIDITY

Total 5,6 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

75 cl

AVAILABILITY

In spring following the harvest

VINIFICATION

As the Friulano and the Ribolla Gialla, the Malvasia is one of the Friuli region's great indigenous white varieties. The grapes are harvested at the right degree of ripeness, destemmed and gently pressed. Then a fermentation starter, prepared previously from the selected best grapes of the same variety, is added to the resulting clear, whole must. 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.

TASTING NOTES

Brilliant straw yellow with sparkling greenish highlights. Fresh and fragrant nose aromas of pennyroyal and hawthorn, with fruity hints of lime and pink grapefruit, with a slight but intense sea taste. The palate fills the mouth with a silky sensation, echoing fresh herbs and a light spicy hint, with a refreshing and elegant bouquet refined by a savoury mineral appeal.

PAIRING SUGGESTION

An excellent pairing for fish based dishes, perfect with pasta and sardines, tagliolini with lobster or seafood, ravioli with turbot. It is also worth trying with main courses of pasta with herbs, sea bream and sea bass.