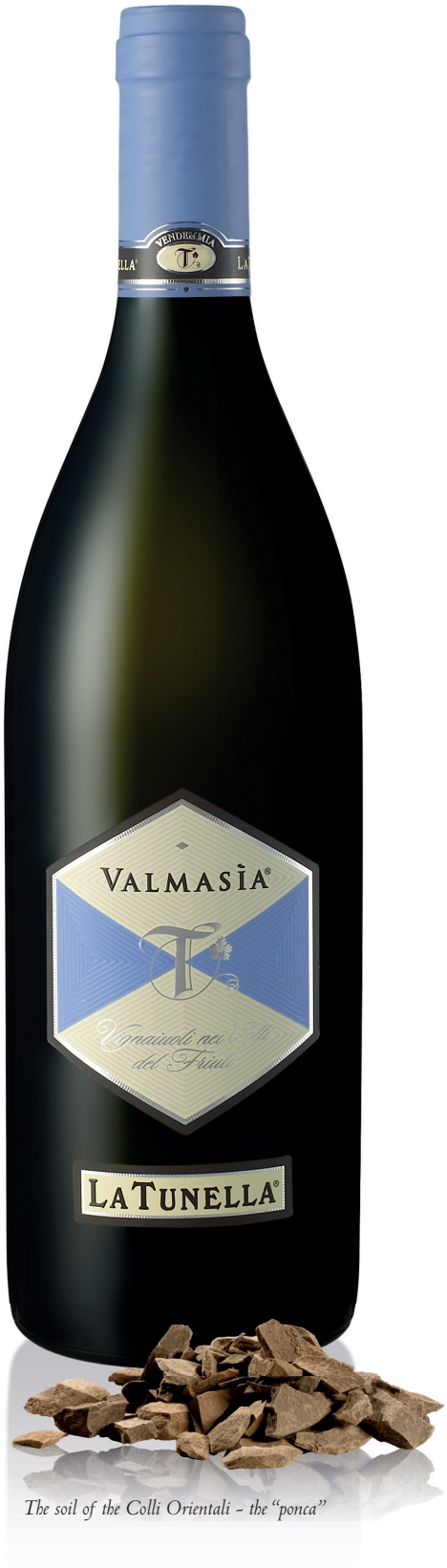
La Tunella®

Vignaiuoli nei Colli del Friuli

Valmasìa



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
Malvasia.

Training System
Traditional Friuli short single inverted with a plant density of 4,500 vines per hectare.

Harvest time
The second week of September.

Vinification
As the Friulano and the Ribolla Gialla, the Malvasia is one of the Friuli region's great indigenous white varietals. 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.

Availability
In spring following the harvest.

Indicative values
Total acidity 5.6 g/L; alcohol 13.00% by vol.

Colour
Brilliant straw yellow with sparkling greenish highlights.

Notes on flavour and bouquet
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.

Serving Temperature
8 - 10° C.

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.

Azienda Agricola La Tunella s.s.
Via del Collio, 14 - 33040 Ipplis di Premariacco (Ud) Italia - Tel. +39 0432 716030 - Fax +39 0432 716494 - info@latunella.it - www.latunella.it