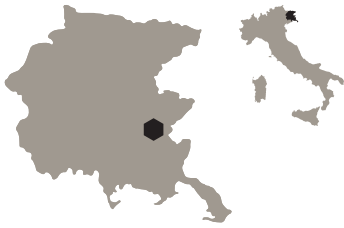




TUNELLA

AUTENTICA ARTE DI COLLINA



FRIULANO

GRAPE VARIETY

Friulano

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 5,3 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

75 cl / 150 cl / 300 cl

AVAILABILITY

In spring following the harvest

VINIFICATION

As the Ribolla Gialla, this 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 wellrounded and full-bodied wine, with a delicate bouquet. After a long sur lie aging process, bottling is deferred the month of February.

TASTING NOTES

Brilliant straw yellow with elegant green highlights. Delicately harmonious, floral with a fruity bouquet, and a typical note of bitter almond, pear, wild flowers and acacia. The palate is smooth and velvety, moderately acid, dry, and well structured. The incredibly persistent finish is characterised by a distinctive and unmistakable scent of bitter almond, accentuating the uniqueness of the variety.

PAIRING SUGGESTION

A great accompaniment for light starters, cold cuts, dry pasta dishes, fishes and white meats. Excellent with San Daniele ham.