

LA TUNELLA®

Vignaiuoli nei Colli del Friuli

FRIULANO



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

Friulano.

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

AVAILABILITY

In spring following the harvest.

INDICATIVE VALUES

Total acidity 5.3 g/L; alcohol 13.00% by vol.

COLOUR

Brilliant straw yellow with elegant green highlights.

NOTES ON FLAVOUR AND BOUQUET

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.

SERVING TEMPERATURE

8 - 10° C.

PAIRING SUGGESTION

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