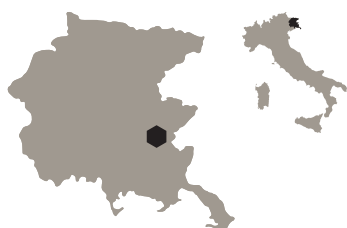




TUNELLA

AUTENTICA ARTE DI COLLINA



RJGIALLA

GRAPE VARIETY

Ribolla Gialla

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 5,8 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

37,5 cl / 75 cl / 150 cl / 300 cl

AVAILABILITY

In spring following the harvest

VINIFICATION

As the Friulano, 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 well-rounded and full-bodied wine, with a delicate bouquet. After a long sur lie aging process, bottling is deferred the month of February.

TASTING NOTES

Crystalline straw yellow with green reflections. An elegant and intense bouquet, floral, fruit and fragrant, with great class and consistency. The nose spans across notes of acacia, plum, yellow peach and green apple. The palate is intense and full with a supple body, echoing the varietal character. Dry, salty and pleasantly fresh. The long finish develops pleasing notes of lemon that accompany an elegant and slightly aromatic aftertaste.

PAIRING SUGGESTION

Excellent with cold starters with sweet and sour sauces, vegetables, delicate fish dishes, mixed fried fish and soups (especially vegetable veloutés).