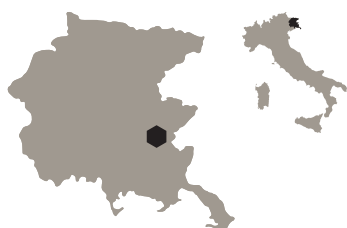




TUNELLA

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

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

375 ml / 750 ml / 1500 ml / 3000 ml

AVAILABILITY

At the beginning of spring
following the harvest

VINIFICATION

As the Friulano, this is one of the Friuli region's great indigenous white variety. The grapes are handpicked at the right degree of ripeness and gently pressed in whole clusters. The must obtained is then let to cold-settle statically and additioned with an indigenous fermentation yeast prepared in advance (3-4 days before). It is then allowed to ferment slowly at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The maturation continues with a lengthy series of bâtonnage carried out at set intervals to produce a well-rounded and full-bodied wine, with a delicate bouquet. The bottling is deferred until March.

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).