

LA TUNELLA®

Vignaiuoli nei Colli del Friuli

RJGIALLA



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

Ribolla Gialla.

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

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.

AVAILABILITY

In spring following the harvest.

INDICATIVE VALUES

Total acidity 5.8 g/L; alcohol 13.00% by vol.

COLOUR

Crystalline straw yellow with green reflections.

NOTES ON FLAVOUR AND BOUQUET

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.

SERVING TEMPERATURE

8 - 10° C.

PAIRING SUGGESTION

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