

LA TUNELLA®

Vignaiuoli nei Colli del Friuli

COL MATISS SAUVIGNON CRU



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

Sauvignon.

TRAINING SYSTEM

Traditional Friuli short single inverted with a plant density of 5,000 vines per hectare.

HARVEST TIME

The second week of September.

VINIFICATION

Harvested at the right degree of maturation, the grapes undergo a cold maceration process at 4° C for about 36 hours, being gently crushed afterwards. The must obtained is then let to cold-settle statically and additioned with a indigenous fermentation yeast prepared in advance (3-4 days before) with the best grapes selected from the same grape variety. It is then allowed to ferment slowly and to refine sur lies at controlled temperature with frequent batonnages in big (30lt) Slavonian oak barrels. Only after a suitable resting and maturing period in the bottle the wine is ready to be presented to the consumer.

AVAILABILITY

At least one year from the harvest.

INDICATIVE VALUES

Total acidity 5.8 g/L; alcohol 13.50% by vol.

COLOUR

Pale yellow and brilliant greenish hues.

NOTES ON FLAVOUR AND BOUQUET

Truly rich aromatic with elegant green and fruity notes: sage, mint, yellow peaches and lychees are combined with exotic fruits and grapefruit laying on a mineral basis. The intriguing palate with flavours enhanced by a delicate salty sensation is well combined with the lively acidity crossing the compact structure inviting for another sip.

SERVING TEMPERATURE

8 - 10° C.

PAIRING SUGGESTION

Pairs well with starters and spicy or aromatic dishes; especially suits sea food and shellfish.