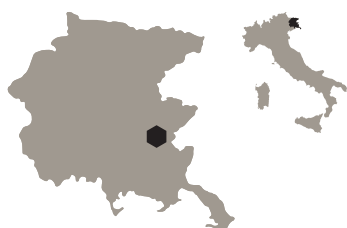




TUNELLA

AUTENTICA ARTE DI COLLINA



COLDEBLISS

Ribolla Gialla

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 5.000

GRAPEVINE MANAGEMENT

Integrated pest management
with low environment impact

HARVEST TIME

The third week of September

HARVESTING

Manual

ACIDITY

Total 5,6 gr/L

ALCOHOL CONTENT

13,50% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

75 cl

AVAILABILITY

At least one year from the harvest

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 (30 lt) Slavonian oak barrels. Only after a suitable resting and maturing period in the bottle the wine is ready to be presented to the consumer.

TASTING NOTES

Intense pale yellow with golden-greenish hues. A dense cloud of aromas: pineapple, passion fruit, wild flowers along with subtle citrus notes joined in a extremely refined texture. Well balanced with a delicious crisp taste finds an elegant mineral outline in a rounded body.

PAIRING SUGGESTION

Pairs well with sea food and veggies starters, soups and veloutés, main fish dishes with sauces and fried food.