

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## COL DE BLISS RIBOLLA GIALLA 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

Ribolla Gialla.

### TRAINING SYSTEM

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

### HARVEST TIME

The third 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 5.6 g/L; alcohol 13.50% by vol.

### COLOUR

Intense pale yellow with golden-greenish hues.

### NOTES ON FLAVOUR AND BOUQUET

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.

### SERVING TEMPERATURE

8 - 10° C.

### PAIRING SUGGESTION

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