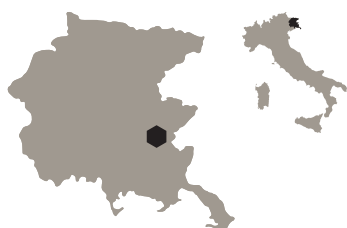




TUNELLA

AUTENTICA ARTE DI COLLINA



BIANCOSESTO

GRAPE VARIETY

Friulano and 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 second week of September

HARVESTING

Manual

ACIDITY

Total 5,5 gr/L

ALCOHOL CONTENT

13,50% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

75 cl / 150 cl / 300 cl

AVAILABILITY

At least one year from the harvest

VINIFICATION

Friulano and Ribolla Gialla are the two native Friulian varieties par excellence. The whole grapes, harvested together, 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 (3olt) 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

Straw yellow with bright greenish highlights. A wine of great substance, with a refined and elegant bouquet of custards, vanilla and acacia blossoms, intermingling with the vivacious fresh notes of fruit and white flowers. The palate opens with a delicate, full character, which is both supple and sapid at the same time. The distinguishing characteristics of its individual varieties stand out in its persistent finish, with a slight almond note from the Friulano and the fresh sensations of the Ribolla.

PAIRING SUGGESTION

A great wine for all courses: either for appetizers or pairing mushroom or fish dishes; excellent along with shellfish, crustaceans and oven baked fish.