

LA TUNELLA®

Vignaiuoli nei Colli del Friuli

COL BAJÈ PINOT GRIGIO 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 Oriental Friuli (Friuli Orientale).

GRAPE VARIETY

Pinot Grigio.

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 are gently pressed. 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 5.0 g/L; alcohol 13.50% by vol.

COLOUR

Intense straw yellow with golden highlights followed by a delicate copper hue.

NOTES ON FLAVOUR AND BOUQUET

Intense, wide and fruity to the nose, its scents recall the sweetness of pears and ripe apricot, over an almond blossoms background which bears delicate floral notes seamlessly integrated with balsamic aromas from the oak barrels where it has aged. A mouth coating and dense palate, well structured, mineral and harmonic, with good persistence and balance.

SERVING TEMPERATURE

8 - 10° C.

PAIRING SUGGESTION

Excellent for pairing with mushrooms, fish and white meats dishes. Great with cold cuts and soft cheeses as well.