

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## BIANCOSESTO



*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

Friulano and Ribolla Gialla.

### 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

*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 (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 5.5 g/L; alcohol 13.50% by vol.

### COLOUR

Straw yellow with bright greenish highlights.

### NOTES ON FLAVOUR AND BOUQUET

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*.

### SERVING TEMPERATURE

8 - 10° C.

### 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.