



# TUNELLA

AUTENTICA ARTE DI COLLINA



## CABERNET SAUVIGNON

### GRAPE VARIETY

Cabernet Sauvignon

### GROWING ZONE

Oriental Friuli Hills

### TYPE OF SOIL

Marl and sandstone from Eocene age  
also known as "ponca"

### TRAINING SYSTEM

Traditional Friuli single inverted  
and French Guyot

### PLANTING DENSITY

Vines/ha 4.500 - 5.000

### GRAPEVINE MANAGEMENT

Integrated pest management  
with low environment impact

### HARVEST TIME

The last week of September

### HARVESTING

Manual

### ACIDITY

Total 5,5 gr/L

### ALCOHOL CONTENT

13,00% vol.

### SERVING TEMPERATURE

16 - 18° C

### BOTTLE SIZES

37,5 cl / 75 cl / 150 cl / 300 cl

### AVAILABILITY

Early spring one year  
and a half after the harvest

### VINIFICATION

The grapes are harvested at the perfect degree of sugar and phenol content, then destemmed and crushed. The resulting must is then allowed to macerate and ferment on the skins in steel vats. During this period, pumping over is carried out frequently to favour the transfer of colour and noble tannins from the skins to the fermenting must. After drawing-off, the end of alcoholic and malolactic fermentation is awaited and the racking is carried out with the wine pouring under gravity into 2,500 litre French oak barrels in the cellar where it matures until the month of February, when it is bottled.

### TASTING NOTES

Dry red, with an intense ruby red colour and violet reflections. A fruity and slightly spicy impact on the nose, with notes of fresh wild berries and plum, wrapped by subtle sensations of black pepper. The palate is soft and aristocratic, well structured and crisp - a wine of immediate pleasure.

### PAIRING SUGGESTION

Excellent with roasted meats, pork leg, sirloins and lamb chops, it matches with cold meats too. Delicious with mature cheeses.