

LA TUNELLA®

Vignaiuoli nei Colli del Friuli

PINOT NERO



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

Pinot Nero.

TRAINING SYSTEM

Traditional Friuli single inverted and French Guyot with a plant density of 4,500-5,000 vines per hectare.

HARVEST TIME

The first week of September.

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.

AVAILABILITY

In the early spring a year and a half after the harvest.

INDICATIVE VALUES

Total acidity 5.3 g/L; alcohol 13.00% by vol.

COLOUR

Intense ruby red.

NOTES ON FLAVOUR AND BOUQUET

Distinct, characteristic bouquet with evident notes of raspberry and wild berries. A pleasant, dry and slightly aromatic palate, with a subtle bitter note and velvetiness.

SERVING TEMPERATURE

16 - 18° C.

PAIRING SUGGESTION

The perfect accompaniment for white meats and poultry in general, fatty fish (eels), served with or without a sauce.