



# TUNELLA

AUTENTICA ARTE DI COLLINA



## CABERNET FRANC

### GRAPE VARIETY

Cabernet Franc

### 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

13,50% vol.

### SERVING TEMPERATURE

16 - 18° C

### BOTTLE SIZES

75 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

Intense and vivid ruby red, developing into a garnet red with age. The highly intense and elegant initial impact releases fruity and grassy notes. The scent spectrum ranges from red berries, such as wild black cherry, blackberry, and blackcurrant, through to the herbaceous flavour so characteristic of the variety, all set against a background of flamed wood, barely perceptible. The palate is ethereal, elegant with great character and body with a long finish, confirming and enhancing the nose sensations.

### PAIRING SUGGESTION

The perfect accompaniment for red meats, game and well matured cheeses.