

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## CABERNET SAUVIGNON



*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:

Cabernet Sauvignon.

### TRAINING SYSTEM

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

### HARVEST TIME

The last 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

Early spring one year and a half after the harvest.

### INDICATIVE VALUES

Total acidity 5.5 g/L; alcohol 13.00% by vol.

### COLOUR

Dry red, with an intense ruby red colour and violet reflections.

### NOTES ON FLAVOUR AND BOUQUET

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.

### SERVING TEMPERATURE

16 - 18° C.

### PAIRING SUGGESTION

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