

LA TUNELLA®

Vignaiuoli nei Colli del Friuli

REFOSCO DAL PEDUNCOLO ROSSO



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

Refosco dal peduncolo rosso.

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 5.6 g/L; alcohol 13.50% by vol.

COLOUR

An intense ruby red, with violet reflections, taking on a hint of garnet with ageing.

NOTES ON FLAVOUR AND BOUQUET

A distinctly vinous bouquet, broad, rich, and intense, anchored by fruity and spiced notes of underbrush, wild blackberry, raspberry, cocoa, and tobacco. A full, dry body with substantial structure and a slightly bitter aftertaste. Subtle vanilla scents intermingle pleasingly with the ensemble of sensations on the palate and nose.

SERVING TEMPERATURE

16 - 18° C.

PAIRING SUGGESTION

The perfect accompaniment for rich meats, poultry and stews, with the exception of game in spiced sauces.