

LA TUNELLA®

Vignaiuoli nei Colli del Friuli

SCHIOPPETTINO



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

Schioppettino.

TRAINING SYSTEM

Traditional Friuli single inverted with a plant density of 5,500 vines per hectare.

HARVEST TIME

The first week of October.

VINIFICATION

Schioppettino is one of the true indigenous grape varieties of the Colli Orientali del Friuli. The grapes, which are extensive thinned out in June, are strictly hand-picked and laid in small cases for a slight raisining. The grapes are then destemmed from the stalks and gently crushed. The resulting must is fermented on the skins with indigenous yeasts for approximately 20 days. During this period, pumping over is carried out frequently to favour the transfer of colour and the noble components that define such an illustrious red wine from the skins to the fermenting must. After racking, the wine is left to rest in 500 litre French oak tonneaux for almost two years. The wine is only presented to the consumer after a suitable resting and maturing period in the bottle.

AVAILABILITY

At least two years from the harvest.

INDICATIVE VALUES

Total acidity 5.7 g/L; alcohol 14% by vol.

COLOUR

The wine's distinctive deep red colour stains the glass and creates dense, consistent legs.

NOTES ON FLAVOUR AND BOUQUET

Swirling the glass releases an elegantly full and decisive bouquet with notes ranging from dried fig and walnut to balsamic scents of wood with a slight undertone of small black berries. The palate is generous and decisive, filling the mouth with a velvetiness, yet compact and determined with perfectly amalgamated noble tannin components, reiterating the wine's entire aromatic spectrum in orderly succession.

SERVING TEMPERATURE

We recommend the use of a wine decanter a short time ahead, serve at 18 - 20° C.

PAIRING SUGGESTION

A stately wine for meditation and to accompany strongly flavoured dishes: excellent with roasts, rich red meats, wild feathered game and strong cheeses.