

LA TUNELLA®

Vignaiuoli nei Colli del Friuli

PIGNOLO



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

Pignolo.

TRAINING SYSTEM

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

HARVEST TIME

The first week of October.

VINIFICATION

As the Refosco dal p.r. and the Schioppettino, the history of this variety as a native of the Colli Orientali del Friuli area can be traced far back in time. 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 about five years. The wine is only presented to the consumer after a suitable resting and maturing period in the bottle.

AVAILABILITY

At least five years from the harvest.

INDICATIVE VALUES

Total acidity 5.2 g/L; alcohol 14% by vol.

COLOUR

Intense ruby red with evident garnet reflections.

NOTES ON FLAVOUR AND BOUQUET

Distinct and intense nose, with evident notes of underbrush, sweet spices, fruits in spirits, tobacco, cocoa and a subtle mineral and balsamic appeal. A full palate with substantial structure, mouth-filling and full-bodied, with tannins conferring an elegant character, pleasantly fresh and balanced.

SERVING TEMPERATURE

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

PAIRING SUGGESTION

A perfect wine to be served with game based dishes (boar, deer, chamois, roe deer). Perfect for braised meats and mature cheeses.