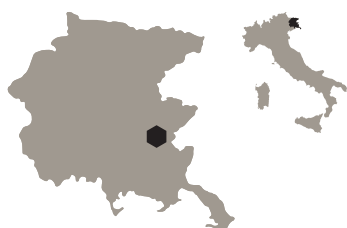




TUNELLA

AUTENTICA ARTE DI COLLINA



VERDUZZO FRIULANO

GRAPE VARIETY

Verduzzo Friulano

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

GRAPEVINE MANAGEMENT

Integrated pest management
with low environment impact

HARVEST TIME

The last week of September

HARVESTING

Manual

ACIDITY

Total 5,7 gr/L

ALCOHOL CONTENT

13,00% vol.

RESIDUAL SUGARS

125 gr/L

SERVING TEMPERATURE

10 - 12° C

BOTTLE SIZES

50 cl

AVAILABILITY

Early spring one year
and a half after the harvest

VINIFICATION

The grapes are allowed to raisin naturally on the vine to concentrate the sugars and aromas, and are harvested late, destemmed and gently rolled. The resulting must is allowed to macerate for a few days on the skins (at a constantly controlled low temperature), then pressed and fermented in small 225 litre barriques of second and third fill. Once the desired alcohol and residual sugar concentrations have been achieved, fermentation is arrested with careful use of cold. After separation from the residues of fermentation, the wine rests in barriques for more than a year, during which time it matures and acquires, in part, the aromas of the wood. The wine is bottled in the month of February, but is only presented to the consumer after a suitable resting and maturing period in the bottle.

TASTING NOTES

Clear and luminous intense golden yellow. A vinous, distinctive and alcoholic bouquet with delicate honey and vanilla notes from the barrique aging. The palate is sweet, corpulent and robust with a slight tannin component, typical of the variety, supported and closed by a combination of mixed tastes and flavours from the barrique.

PAIRING SUGGESTION

Dry desserts, almond cake and creamy, mascarpone-based desserts. Also sublime with prosciutto and figs, pâté de foie gras and pumpkin gnocchi.