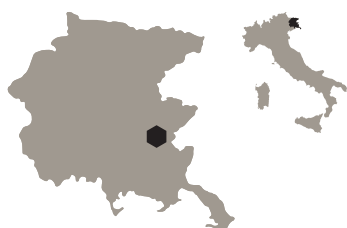




TUNELLA

AUTENTICA ARTE DI COLLINA



NOANS

GRAPE VARIETY

Riesling renano, Traminer Aromatico and Sauvignon

GROWING ZONE

Oriental Friuli Hills

TYPE OF SOIL

Marl and sandstone from Eocene age also known as "ponca"

TRAINING SYSTEM

Short Guyot (5 buds)

PLANTING DENSITY

Vines/ha 5.000

GRAPEVINE MANAGEMENT

Integrated pest management with low environment impact

HARVEST TIME

The last week of September

HARVESTING

Manual

ACIDITY

Total 6,4 gr/L

ALCOHOL CONTENT

13,00% vol.

RESIDUAL SUGARS

160 gr/L

SERVING TEMPERATURE

10 - 12° C

BOTTLE SIZES

50 cl

AVAILABILITY

Early spring one year and a half after the harvest

VINIFICATION

After harvesting, the grapes are laid in cases and left to dry in controlled climate conditions for approximately 80 days. The phenomenon known as "noble rot" is allowed to develop on the Traminer grapes, whereas with the Sauvignon and Riesling, the sugars and aromatic components in the grapes themselves are simply concentrated. Once the desired degree of raisining has been achieved, the grapes are destemmed, crushed and lightly pressed. The resulting must undergoes cold static decantation and, with the addition of selected yeasts, is set to ferment in stainless steel vats at a low, precisely controlled temperature (8-10° C). After frequent batonnages and a suitable period of maturation, the wine is blended and bottled in the month of February. It is only presented to the consumer after a suitable final period of resting and maturing in the bottle.

TASTING NOTES

Intense straw yellow with elegant and brilliant golden reflections. An intense and complex first impact on the nose, of great elegance and purity in its bouquet of candied citrus, intermingling with a sweet, honey bouquet. Corpulent in the mouth, this is a triumph of the sweet and the aromatic, with fresh, persistent sensations working together to create a very impressive palate signature. Persistent notes of candied orange, citron, and lemon arise with a sweet finish of apricots in syrup. A well-balanced acidity closes the sweetness with a long, dry and non-oily end note.

PAIRING SUGGESTION

A conversation wine. Delicious with dry, miniature pastries or to contrast the flavours of young gorgonzola with acacia honey. The best accompaniment is, however, left to each personal preferences.