



# TUNELLA

AUTENTICA ARTE DI COLLINA



## PICOLIT

### GRAPE VARIETY

Picolit

### GROWING ZONE

Oriental Friuli Hills

### TYPE OF SOIL

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

### TRAINING SYSTEM

Traditional Friuli single inverted

### PLANTING DENSITY

The very low yield per vine  
and the naturally scarce constitution  
of the grape bunch combine to give  
an extremely low production volume  
per hectare (around 1,500 Kg/hectare)

### GRAPEVINE MANAGEMENT

Integrated pest management  
with low environment impact

### HARVEST TIME

The last week of September

### HARVESTING

Manual

### ACIDITY

Total 5,6 gr/L

### ALCOHOL CONTENT

13,50% vol.

### RESIDUAL SUGARS

180 gr/L

### SERVING TEMPERATURE

Serve cool but not cold

### BOTTLE SIZES

50 cl

### AVAILABILITY

At least two years  
from the harvest

### VINIFICATION

This absolute monarch of wines requires no modern techniques in its vinification: after late harvesting into cases, the grapes undergo natural raisining process, with the development of noble botrytis rot, lasting approximately 60 days until the optimum natural sugar concentration is achieved. The entire grape is hand destemmed and gently pressed. The resulting must then ferments slowly and matures in 225 litre barriques, where it remains for about two years. Only after a suitable resting and maturing period in the bottle the wine is ready to be presented to the consumer.

### TASTING NOTES

Vivid golden yellow developing into an almost amber colour after a few years of aging. Its luminance and clarity radiate preciousness. A generous and delicate bouquet of exceptional elegance, evoking honeycomb dripping with wildflower honey, ripe fruit, peach and apricot jam, and figs. The palate is sweet but not sugary, aristocratic, warm, velvety and refined. A striking ample bouquet and taste with a lingering persistence makes this wine gentle, delicate and distinctly feminine, bearing an elegant beauty to be discovered with no rush.

### PAIRING SUGGESTION

This meditation wine par excellence is rather difficult to match with food. It is a good accompaniment for small custards and pâté de foie gras, but, as they say in Friuli: "Picolit is just Picolit". To be enjoyed on its own, with nothing else but a devout attention in an intimate conversation between the wine and the senses of sight, smell and taste.