

LA TUNELLA®

Vignaiuoli nei Colli del Friuli

NOANS



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

Riesling renano, Traminer Aromatico and Sauvignon.

TRAINING SYSTEM

Short Guyot (5 buds) with a plant density of 5,000 vines per hectare.

HARVEST TIME

The last week of September.

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.

AVAILABILITY

Early spring one year and a half after the harvest.

INDICATIVE VALUES

Total acidity 6.4 g/L; alcohol content 13.00%, residual sugars 170 g/L.

COLOUR

Intense straw yellow with elegant and brilliant golden reflections.

NOTES ON FLAVOUR AND BOUQUET

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.

SERVING TEMPERATURE

10 - 12° C.

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.