

LA TUNELLA®

Vignaiuoli nei Colli del Friuli

PICOLIT



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

Picolit.

TRAINING SYSTEM

Traditional Friuli single inverted. 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).

HARVEST TIME

The last week of September.

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.

AVAILABILITY

At least two years from the harvest.

INDICATIVE VALUES

Total acidity 5.6 g/L; alcohol content 13.50%, residual sugars 180 g/L.

COLOUR

Vivid golden yellow developing into an almost amber colour after a few years of aging. Its luminance and clarity radiate preciousness.

NOTES ON FLAVOUR AND BOUQUET

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.

SERVING TEMPERATURE

Serve cool but not cold.

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.