

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## IL MILLE



*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

Pinot Nero and Ribolla Gialla vinified with a long Charmat method.

### TRAINING SYSTEM

French Guyot training with a plant density of 4,500 vines per hectare.

### HARVEST TIME

Last week of August.

### VINIFICATION

Whole grape clusters are harvested in cases and vinified off-the-skins with soft crushing. The so obtained first-pressing must undergoes a cold static decantation. Follows a slow fermentation in 225-litre French oak barrels of second and third use. The second fermentation happens in stainless steel sealed tanks in January at a temperature varying between 13° C and 14° C. Then takes place a long maturation "sur lies" in stainless steel sealed tanks completed by occasional swirling of the yeasts on the lees ("remuage"). Only after a further aging in the bottle, it will be ready for the consumers tasting.

### AVAILABILITY

At least after one year and a half from the harvest.

### INDICATIVE VALUES

Total acidity 6.0 g/L; alcohol 12.00% by vol.

### COLOUR

Deep and brilliant straw yellow.

### NOTES ON FLAVOUR AND BOUQUET

With an ample nose, this wine is fascinating, refined and complex, with flowery hints of hawthorn and ripe tropical fruit, which gently melt into a delicate scent of yeasts and vanilla. Its palate is sumptuous, round and structured, with touches of bread crust, ripe fruit and pleasant mineral notes. Refined and lingering perlage.

### SERVING TEMPERATURE

6 - 8° C.

### PAIRING SUGGESTION

All-round fizz with various matchings. Perfect as apéritif, it pairs fish and shell appetizers as well. Excellent with white meat and baked fish, it can accompany the entire meal.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## PINOT GRIGIO



*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

Pinot Grigio.

### TRAINING SYSTEM

Traditional Friuli single inverted and French Guyot with a plant density of 4,500 vines per hectare.

### HARVEST TIME

The first week of September.

### VINIFICATION

The grapes are harvested at the right degree of ripeness, destemmed and gently pressed. The must obtained is then let to cold-settle statically and additioned with a indigenous fermentation yeast prepared in advance (3-4 days before) with the best grapes selected from the same grape variety. It is then allowed to ferment slowly in stainless steel vats at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The maturation continues in stainless steel vats, during which time also a lengthy series of batonnage processes is carried out at set intervals to produce a well-rounded and full-bodied wine, with a delicate bouquet. After a long sur lie aging process, bottling is deferred until the month of February.

### AVAILABILITY

In spring following the harvest.

### INDICATIVE VALUES

Total acidity 5.5 g/L; alcohol 13.00% by vol.

### COLOUR

Intense straw yellow evolving into a richer yellow with aging.

### NOTES ON FLAVOUR AND BOUQUET

Fruity and fragrant nose evoking aromas of warm bread crust and intense perfume of acacia blossom and ripe tropical fruit. The palate echoes the nose and is elegant, full-bodied with moderately acidity and delicate hints of yeast. A wine with a decisive character.

### SERVING TEMPERATURE

8 - 10° C.

### PAIRING SUGGESTION

Serve with starters, Parma ham, fish and white meats. Excellent as an apéritif.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## CHARDONNAY



### 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

Chardonnay.

### TRAINING SYSTEM

Traditional Friuli single inverted and French Guyot with a plant density of 4,500 vines per hectare.

### HARVEST TIME

The first week of September.

### VINIFICATION

Harvested at the right degree of ripeness, a portion of the destemmed and crushed grapes is gently pressed; the other portion is first subjected to cryomaceration at 4° C for about 36 hours. The resulting must undergo cold static decantation and then a fermentation starter, prepared 3-4 days earlier from the selected best grapes of the same variety, is added. The must then ferments slowly in stainless steel vats at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The aging continues in stainless steel vats, during which time also a lengthy series of batonnage processes is carried out at set intervals to produce a wide and full-bodied wine, with a delicate bouquet. The bottling is deferred until the month of February.

### AVAILABILITY

In spring following the harvest.

### INDICATIVE VALUES

Total acidity 5.7 g/L; alcohol 13.00% by vol.

### COLOUR

Intense straw yellow deepening with age.

### NOTES ON FLAVOUR AND BOUQUET

Fragrant, fruity nose, aromas of small ripe tropical fruits, pineapple and white flowers. Noble and elegant on the palate, with a light body and a well balanced vivacity, conferred by its pleasant freshness.

### SERVING TEMPERATURE

8 - 10° C.

### PAIRING SUGGESTION

Excellent as an apéritif or with light starters, dry first courses and pasta consommés, egg or fish based dishes.

*The soil of the Colli Orientali - the “ponca”*

AZIENDA AGRICOLA LA TUNELLA S.S.

VIA DEL COLLIO, 14 - 33040 IPLIS DI PREMARIACCO (UD) ITALIA - TEL. +39 0432 716030 - FAX +39 0432 716494 - INFO@LATUNELLA.IT - WWW.LATUNELLA.IT

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## SAUVIGNON



*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

**Sauvignon.**

### TRAINING SYSTEM

Traditional Friuli single inverted and French Guyot with a plant density of 4,500 vines per hectare.

### HARVEST TIME

The first week of September.

### VINIFICATION

Harvested at the right degree of ripeness, a portion of the destemmed and crushed grapes is gently pressed; the other portion is first subjected to cryomaceration at 4° C for about 36 hours. The resulting must undergo cold static decantation and then a fermentation starter, prepared 3-4 days earlier from the selected best grapes of the same variety, is added. The must then ferments slowly in stainless steel vats at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The maturation continues in stainless steel vats, during which time also a lengthy series of batonnage processes is carried out at set intervals to produce a well-rounded and full-bodied wine, with a delicate bouquet. After a long sur lie aging process, bottling is deferred until the month of February.

### AVAILABILITY

In spring following the harvest.

### INDICATIVE VALUES

Total acidity 6.0 g/L; alcohol 13.00% by vol.

### COLOUR

Vivacious, bright straw yellow with distinct greenish highlights.

### NOTES ON FLAVOUR AND BOUQUET

Intense, persistent typical bouquet of this variety. The nose is heralded by aromas of great intensity and elegance with typical green sensations of sage and tomato leaf, blending with fruity, more delicate notes (melon and yellow pepper), closing with a long aromatic persistence.

### SERVING TEMPERATURE

8 - 10° C.

### PAIRING SUGGESTION

A wine for apéritifs and starters, excellent with lobster, scampi, salmon and sea fish in general. Also excellent with creamed and clear soups, risottos and dishes based on aromatic herbs.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## VALMASIÀ



### 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

Malvasia.

### TRAINING SYSTEM

Traditional Friuli short single inverted with a plant density of 4,500 vines per hectare.

### HARVEST TIME

The second week of September.

### VINIFICATION

As the Friulano and the Ribolla Gialla, the Malvasia is one of the Friuli region's great indigenous white varietals. The grapes are harvested at the right degree of ripeness, destemmed and gently pressed. Then a fermentation starter, prepared previously from the selected best grapes of the same variety, is added to the resulting clear, whole must. The must then ferments slowly in stainless steel vats at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The maturation continues in stainless steel vats, during which time also a lengthy series of batonnage processes is carried out at set intervals to produce a well-rounded and full-bodied wine, with a delicate bouquet. After a long sur lie aging process, bottling is deferred until the month of February.

### AVAILABILITY

In spring following the harvest.

### INDICATIVE VALUES

Total acidity 5.6 g/L; alcohol 13.00% by vol.

### COLOUR

Brilliant straw yellow with sparkling greenish highlights.

### NOTES ON FLAVOUR AND BOUQUET

Fresh and fragrant nose aromas of pennyroyal and hawthorn, with fruity hints of lime and pink grapefruit, with a slight but intense sea taste. The palate fills the mouth with a silky sensation, echoing fresh herbs and a light spicy hint, with a refreshing and elegant bouquet refined by a savoury mineral appeal.

### SERVING TEMPERATURE

8 - 10° C.

### PAIRING SUGGESTION

An excellent pairing for fish based dishes, perfect with pasta and sardines, tagliolini with lobster or seafood, ravioli with turbot. It is also worth trying with main courses of pasta with herbs, sea bream and sea bass.

*The soil of the Colli Orientali - the “ponca”*

AZIENDA AGRICOLA LA TUNELLA S.S.

VIA DEL COLLIO, 14 - 33040 IPLIS DI PREMARIACCO (UD) ITALIA - TEL. +39 0432 716030 - FAX +39 0432 716494 - INFO@LATUNELLA.IT - WWW.LATUNELLA.IT

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## FRIULANO



*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

**Friulano.**

### TRAINING SYSTEM

Traditional Friuli short single inverted with a plant density of 4,500 vines per hectare.

### HARVEST TIME

The second week of September.

### VINIFICATION

As the Ribolla Gialla, this is one of the Friuli region's great indigenous white varieties. The grapes are harvested at the right degree of ripeness, destemmed and gently pressed. Then a fermentation starter, prepared previously from the selected best grapes of the same variety, is added to the resulting clear, whole must. The must then ferments slowly in stainless steel vats at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The maturation continues in stainless steel vats, during which time also a lengthy series of batonnage processes is carried out at set intervals to produce a wellrounded and full-bodied wine, with a delicate bouquet. After a long sur lie aging process, bottling is deferred the month of February.

### AVAILABILITY

In spring following the harvest.

### INDICATIVE VALUES

Total acidity 5.3 g/L; alcohol 13.00% by vol.

### COLOUR

Brilliant straw yellow with elegant green highlights.

### NOTES ON FLAVOUR AND BOUQUET

Delicately harmonious, floral with a fruity bouquet, and a typical note of bitter almond, pear, wild flowers and acacia. The palate is smooth and velvety, moderately acid, dry, and well structured. The incredibly persistent finish is characterised by a distinctive and unmistakable scent of bitter almond, accentuating the uniqueness of the variety.

### SERVING TEMPERATURE

8 - 10° C.

### PAIRING SUGGESTION

A great accompaniment for light starters, cold cuts, dry pasta dishes, fishes and white meats. Excellent with San Daniele ham.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## RJGIALLA



*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

Ribolla Gialla.

### TRAINING SYSTEM

Traditional Friuli short single inverted with a plant density of 4,500 vines per hectare.

### HARVEST TIME

The second week of September.

### VINIFICATION

The grapes are harvested at the right degree of ripeness, destemmed and gently pressed. Then a fermentation starter, prepared previously from the selected best grapes of the same variety, is added to the resulting clear, whole must. The must then ferments slowly in stainless steel vats at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The maturation continues in stainless steel vats, during which time also a lengthy series of batonnage processes is carried out at set intervals to produce a well-rounded and full-bodied wine, with a delicate bouquet. After a long sur lie aging process, bottling is deferred the month of February.

### AVAILABILITY

In spring following the harvest.

### INDICATIVE VALUES

Total acidity 5.8 g/L; alcohol 13.00% by vol.

### COLOUR

Crystalline straw yellow with green reflections.

### NOTES ON FLAVOUR AND BOUQUET

An elegant and intense bouquet, floral, fruit and fragrant, with great class and consistency. The nose spans across notes of acacia, plum, yellow peach and green apple. The palate is intense and full with a supple body, echoing the varietal character. Dry, salty and pleasantly fresh. The long finish develops pleasing notes of lemon that accompany an elegant and slightly aromatic aftertaste.

### SERVING TEMPERATURE

8 - 10° C.

### PAIRING SUGGESTION

Excellent with cold starters with sweet and sour sauces, vegetables, delicate fish dishes, mixed fried fish and soups (especially vegetable veloutés).

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## COL LIVIUS    FRIULANO CRU



*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

**Friulano.**

### TRAINING SYSTEM

Traditional Friuli short single inverted with a plant density of 5,000 vines per hectare.

### HARVEST TIME

The third week of September.

### VINIFICATION

Harvested at the right degree of maturation, the grapes undergo a cold maceration process at 4° C for about 36 hours, being gently crushed afterwards. The must obtained is then let to cold-settle statically and additioned with a indigenous fermentation yeast prepared in advance (3-4 days before) with the best grapes selected from the same grape variety. It is then allowed to ferment slowly and to refine sur lies at controlled temperature with frequent batonnages in big (30lt) Slavonian oak barrels. Only after a suitable resting and maturing period in the bottle the wine is ready to be presented to the consumer.

### AVAILABILITY

At least one year from the harvest.

### INDICATIVE VALUES

Total acidity 5.2 g/L; alcohol 14.00% by vol.

### COLOUR

Intense pale yellow with golden-greenish hues.

### NOTES ON FLAVOUR AND BOUQUET

An unique bouquet of typical varietal notes where almond blossom reigns followed by delicate floral aromas like hawthorn and lime tree laying on a pleasant mineral base. Smooth, sophisticated and full on the palate proves a solid structure with a nice crispness and balance; the long lasting after taste of almonds invites for another sip.

### SERVING TEMPERATURE

8 - 10° C.

### PAIRING SUGGESTION

Wonderfully pairs fish recipes and veggies risottos, white meats and cheeses.



# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## COL MATISS SAUVIGNON CRU



*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

**Sauvignon.**

### TRAINING SYSTEM

Traditional Friuli short single inverted with a plant density of 5,000 vines per hectare.

### HARVEST TIME

The second week of September.

### VINIFICATION

Harvested at the right degree of maturation, the grapes undergo a cold maceration process at 4° C for about 36 hours, being gently crushed afterwards. The must obtained is then let to cold-settle statically and additioned with a indigenous fermentation yeast prepared in advance (3-4 days before) with the best grapes selected from the same grape variety. It is then allowed to ferment slowly and to refine sur lies at controlled temperature with frequent batonnages in big (30lt) Slavonian oak barrels. Only after a suitable resting and maturing period in the bottle the wine is ready to be presented to the consumer.

### AVAILABILITY

At least one year from the harvest.

### INDICATIVE VALUES

Total acidity 5.8 g/L; alcohol 13.50% by vol.

### COLOUR

Pale yellow and brilliant greenish hues.

### NOTES ON FLAVOUR AND BOUQUET

Truly rich aromatic with elegant green and fruity notes: sage, mint, yellow peaches and lychees are combined with exotic fruits and grapefruit laying on a mineral basis. The intriguing palate with flavours enhanced by a delicate salty sensation is well combined with the lively acidity crossing the compact structure inviting for another sip.

### SERVING TEMPERATURE

8 - 10° C.

### PAIRING SUGGESTION

Pairs well with starters and spicy or aromatic dishes; especially suits sea food and shellfish.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## COL DE BLISS RIBOLLA GIALLA CRU



*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

Ribolla Gialla.

### TRAINING SYSTEM

Traditional Friuli short single inverted with a plant density of 5,000 vines per hectare.

### HARVEST TIME

The third week of September.

### VINIFICATION

Harvested at the right degree of maturation, the grapes undergo a cold maceration process at 4° C for about 36 hours, being gently crushed afterwards. The must obtained is then let to cold-settle statically and additioned with a indigenous fermentation yeast prepared in advance (3-4 days before) with the best grapes selected from the same grape variety. It is then allowed to ferment slowly and to refine sur lies at controlled temperature with frequent batonnages in big (30lt) Slavonian oak barrels. Only after a suitable resting and maturing period in the bottle the wine is ready to be presented to the consumer.

### AVAILABILITY

At least one year from the harvest.

### INDICATIVE VALUES

Total acidity 5.6 g/L; alcohol 13.50% by vol.

### COLOUR

Intense pale yellow with golden-greenish hues.

### NOTES ON FLAVOUR AND BOUQUET

A dense cloud of aromas: pineapple, passion fruit, wild flowers along with subtle citrus notes joined in a extremely refined texture. Well balanced with a delicious crisp taste finds an elegant mineral outline in a rounded body.

### SERVING TEMPERATURE

8 - 10° C.

### PAIRING SUGGESTION

Pairs well with sea food and veggies starters, soups and veloutés, main fish dishes with sauces and fried food.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## COL BAJÈ PINOT GRIGIO CRU



*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 Oriental Friuli (Friuli Orientale).

### GRAPE VARIETY

Pinot Grigio.

### TRAINING SYSTEM

Traditional Friuli short single inverted with a plant density of 5,000 vines per hectare.

### HARVEST TIME

The third week of September.

### VINIFICATION

Harvested at the right degree of maturation, the grapes are gently pressed. The must obtained is then let to cold-settle statically and additioned with a indigenous fermentation yeast prepared in advance (3-4 days before) with the best grapes selected from the same grape variety. It is then allowed to ferment slowly and to refine sur lies at controlled temperature with frequent batonnages in big (30lt) Slavonian oak barrels. Only after a suitable resting and maturing period in the bottle the wine is ready to be presented to the consumer.

### AVAILABILITY

At least one year from the harvest.

### INDICATIVE VALUES

Total acidity 5.0 g/L; alcohol 13.50% by vol.

### COLOUR

Intense straw yellow with golden highlights followed by a delicate copper hue.

### NOTES ON FLAVOUR AND BOUQUET

Intense, wide and fruity to the nose, its scents recall the sweetness of pears and ripe apricot, over an almond blossoms background which bears delicate floral notes seamlessly integrated with balsamic aromas from the oak barrels where it has aged. A mouth coating and dense palate, well structured, mineral and harmonic, with good persistence and balance.

### SERVING TEMPERATURE

8 - 10° C.

### PAIRING SUGGESTION

Excellent for pairing with mushrooms, fish and white meats dishes. Great with cold cuts and soft cheeses as well.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## BIANCOSЕСТO



*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

Friulano and Ribolla Gialla.

### TRAINING SYSTEM

Traditional Friuli short single inverted with a plant density of 5,000 vines per hectare.

### HARVEST TIME

The second week of September.

### VINIFICATION

*Friulano* and *Ribolla Gialla* are the two native Friulian varieties par excellence. The whole grapes, harvested together, undergo a cold maceration process at 4° C for about 36 hours, being gently crushed afterwards. The must obtained is then let to cold-settle statically and additioned with a indigenous fermentation yeast prepared in advance (3-4 days before) with the best grapes selected from the same grape variety. It is then allowed to ferment slowly and to refine sur lies at controlled temperature with frequent batonnages in big (30lt) Slavonian oak barrels. Only after a suitable resting and maturing period in the bottle the wine is ready to be presented to the consumer.

### AVAILABILITY

At least one year from the harvest.

### INDICATIVE VALUES

Total acidity 5.5 g/L; alcohol 13.50% by vol.

### COLOUR

Straw yellow with bright greenish highlights.

### NOTES ON FLAVOUR AND BOUQUET

A wine of great substance, with a refined and elegant bouquet of custards, vanilla and acacia blossoms, intermingling with the vivacious fresh notes of fruit and white flowers. The palate opens with a delicate, full character, which is both supple and sapid at the same time. The distinguishing characteristics of its individual varieties stand out in its persistent finish, with a slight almond note from the *Friulano* and the fresh sensations of the *Ribolla*.

### SERVING TEMPERATURE

8 - 10° C.

### PAIRING SUGGESTION

A great wine for all courses: either for appetizers or pairing mushroom or fish dishes; excellent along with shellfish, crustaceans and oven baked fish.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## LALINDA



*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:

Malvasia, Ribolla Gialla and Friulano.

### TRAINING SYSTEM

Traditional Friuli single inverted with a plant density of 5,000 vines per hectare.

### HARVEST TIME

The second week of September.

### VINIFICATION

Malvasia, Ribolla Gialla, Friulano are the three native Friulian varieties par excellence. The whole grapes, harvested together, are lightly pressed and then a fermentation starter, prepared previously from the selected best grapes of the same varieties, is added to the resulting clear, whole must. The must then ferments slowly in 500 litre French oak tonneaux. Once fermentation is completed, the wine is aged further in oak tonneaux, during which time a lengthy series of batonnage processes is carried out to produce a wide and fullbodied wine, with a delicate bouquet. Only after a suitable resting and maturing period in the bottle the wine is ready to be presented to the consumer.

### AVAILABILITY

At least one year from the harvest.

### INDICATIVE VALUES

Total acidity 6.0 g/L; alcohol 13.50% by vol.

### COLOUR

Straw yellow with a bright greenish highlights.

### NOTES ON FLAVOUR AND BOUQUET

An unmistakable bouquet, with notes typical of the variety, with a refreshing sea breeze sensation to the nose and a broad mineral base. Against a sweet floral background intersect hints of hawthorn, Renette apple, white flowers and citrus. It begins densely and lively in the mouth with a deceptive softness and good persistence, velvety and complementary in the broad salty and flavoursome finish that is, at the same time fresh and all-embracing.

### SERVING TEMPERATURE

8 - 10° C.

### PAIRING SUGGESTION

A broad range of pairing possibilities given its pleasantness and freshness. A great wine in fish cuisine: matches well sushi-style fish, tuna tartar and spaghetti with clams. It is also worth trying with baked fish.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## PINOT NERO



*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

Pinot Nero.

### TRAINING SYSTEM

Traditional Friuli single inverted and French Guyot with a plant density of 4,500-5,000 vines per hectare.

### HARVEST TIME

The first week of September.

### VINIFICATION

The grapes are harvested at the perfect degree of sugar and phenol content, then destemmed and crushed. The resulting must is then allowed to macerate and ferment on the skins in steel vats. During this period, pumping over is carried out frequently to favour the transfer of colour and noble tannins from the skins to the fermenting must. After drawing-off, the end of alcoholic and malolactic fermentation is awaited and the racking is carried out with the wine pouring under gravity into 2,500 litre French oak barrels in the cellar where it matures until the month of February, when it is bottled.

### AVAILABILITY

In the early spring a year and a half after the harvest.

### INDICATIVE VALUES

Total acidity 5.3 g/L; alcohol 13.00% by vol.

### COLOUR

Intense ruby red.

### NOTES ON FLAVOUR AND BOUQUET

Distinct, characteristic bouquet with evident notes of raspberry and wild berries. A pleasant, dry and slightly aromatic palate, with a subtle bitter note and velvetiness.

### SERVING TEMPERATURE

16 - 18° C.

### PAIRING SUGGESTION

The perfect accompaniment for white meats and poultry in general, fatty fish (eels), served with or without a sauce.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## MERLOT



*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

Merlot.

### TRAINING SYSTEM

Traditional Friuli single inverted and French Guyot with a plant density of 5,000 vines per hectare.

### HARVEST TIME

The last week of September.

### VINIFICATION

The grapes are harvested at the perfect degree of sugar and phenol content, then destemmed and crushed. The resulting must is then allowed to macerate and ferment on the skins in steel vats. During this period, pumping over is carried out frequently to favour the transfer of colour and noble tannins from the skins to the fermenting must. After drawing-off, the end of alcoholic and malolactic fermentation is awaited and the racking is carried out with the wine pouring under gravity into 2,500 litre French oak barrels in the cellar where it matures until the month of February, when it is bottled.

### AVAILABILITY

Early spring one year and a half after the harvest.

### INDICATIVE VALUES

Total acidity 5.2 g/L; alcohol 13.50% by vol.

### COLOUR

Intense and vivid ruby red, developing into a garnet red with age.

### NOTES ON FLAVOUR AND BOUQUET

A distinctive sweet and gentle bouquet, with notes of plum jam, tobacco, hay, and coffee. The palate dry and smooth, sapid and harmonious, with fruit flavours of blackberry and plums. The meticulous vinification process has successfully extracted the varietal notes, which are perfectly amalgamated with the notes of the French oak in which the wine has matured.

### SERVING TEMPERATURE

16 - 18° C.

### PAIRING SUGGESTION

Grilled red meats, boiled meats, stews of poultry and rabbit, roasts and medium aged cheese.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## CABERNET SAUVIGNON



*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:

**Cabernet Sauvignon.**

### TRAINING SYSTEM

Traditional Friuli single inverted and French Guyot with a plant density of 4,500-5,000 vines per hectare.

### HARVEST TIME

The last week of September.

### VINIFICATION

The grapes are harvested at the perfect degree of sugar and phenol content, then destemmed and crushed. The resulting must is then allowed to macerate and ferment on the skins in steel vats. During this period, pumping over is carried out frequently to favour the transfer of colour and noble tannins from the skins to the fermenting must. After drawing-off, the end of alcoholic and malolactic fermentation is awaited and the racking is carried out with the wine pouring under gravity into 2,500 litre French oak barrels in the cellar where it matures until the month of February, when it is bottled.

### AVAILABILITY

Early spring one year and a half after the harvest.

### INDICATIVE VALUES

Total acidity 5.5 g/L; alcohol 13.00% by vol.

### COLOUR

Dry red, with an intense ruby red colour and violet reflections.

### NOTES ON FLAVOUR AND BOUQUET

A fruity and slightly spicy impact on the nose, with notes of fresh wild berries and plum, wrapped by subtle sensations of black pepper. The palate is soft and aristocratic, well structured and crisp - a wine of immediate pleasure.

### SERVING TEMPERATURE

16 - 18° C.

### PAIRING SUGGESTION

Excellent with roasted meats, pork leg, sirloins and lamb chops, it matches with cold meats too. Delicious with mature cheeses.



# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## CABERNET FRANC



*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

**Cabernet Franc.**

### TRAINING SYSTEM

Traditional Friuli single inverted and French Guyot with a plant density of 4,500-5,000 vines per hectare.

### HARVEST TIME

The last week of September.

### VINIFICATION

The grapes are harvested at the perfect degree of sugar and phenol content, then destemmed and crushed. The resulting must is then allowed to macerate and ferment on the skins in steel vats. During this period, pumping over is carried out frequently to favour the transfer of colour and noble tannins from the skins to the fermenting must. After drawing-off, the end of alcoholic and malolactic fermentation is awaited and the racking is carried out with the wine pouring under gravity into 2,500 litre French oak barrels in the cellar where it matures until the month of February, when it is bottled.

### AVAILABILITY

Early spring one year and a half after the harvest.

### INDICATIVE VALUES

Total acidity 5.5 g/L; alcohol 13.50% by vol.

### COLOUR

Intense and vivid ruby red, developing into a garnet red with age.

### NOTES ON FLAVOUR AND BOUQUET

The highly intense and elegant initial impact releases fruity and grassy notes. The scent spectrum ranges from red berries, such as wild black cherry, blackberry, and blackcurrant, through to the herbaceous flavour so characteristic of the variety, all set against a background of flamed wood, barely perceptible. The palate is ethereal, elegant with great character and body with a long finish, confirming and enhancing the nose sensations.

### SERVING TEMPERATURE

16 - 18° C.

### PAIRING SUGGESTIONS

The perfect accompaniment for red meats, game and well matured cheeses.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## REFOSCO DAL PEDUNCOLO ROSSO



*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

Refosco dal peduncolo rosso.

### TRAINING SYSTEM

Traditional Friuli single inverted and French Guyot with a plant density of 4,500-5,000 vines per hectare.

### HARVEST TIME

The last week of September.

### VINIFICATION

The grapes are harvested at the perfect degree of sugar and phenol content, then destemmed and crushed. The resulting must is then allowed to macerate and ferment on the skins in steel vats. During this period, pumping over is carried out frequently to favour the transfer of colour and noble tannins from the skins to the fermenting must. After drawing-off, the end of alcoholic and malolactic fermentation is awaited and the racking is carried out with the wine pouring under gravity into 2,500 litre French oak barrels in the cellar where it matures until the month of February, when it is bottled.

### AVAILABILITY

Early spring one year and a half after the harvest.

### INDICATIVE VALUES

Total acidity 5.6 g/L; alcohol 13.50% by vol.

### COLOUR

An intense ruby red, with violet reflections, taking on a hint of garnet with ageing.

### NOTES ON FLAVOUR AND BOUQUET

A distinctly vinous bouquet, broad, rich, and intense, anchored by fruity and spiced notes of underbrush, wild blackberry, raspberry, cocoa, and tobacco. A full, dry body with substantial structure and a slightly bitter aftertaste. Subtle vanilla scents intermingle pleasingly with the ensemble of sensations on the palate and nose.

### SERVING TEMPERATURE

16 - 18° C.

### PAIRING SUGGESTION

The perfect accompaniment for rich meats, poultry and stews, with the exception of game in spiced sauces.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## SCHIOPPETTINO



*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

**Schioppettino.**

### TRAINING SYSTEM

Traditional Friuli single inverted with a plant density of 5,500 vines per hectare.

### HARVEST TIME

The first week of October.

### VINIFICATION

Schioppettino is one of the true indigenous grape varieties of the Colli Orientali del Friuli. The grapes, which are extensive thinned out in June, are strictly hand-picked and laid in small cases for a slight raisining. The grapes are then destemmed from the stalks and gently crushed. The resulting must is fermented on the skins with indigenous yeasts for approximately 20 days. During this period, pumping over is carried out frequently to favour the transfer of colour and the noble components that define such an illustrious red wine from the skins to the fermenting must. After racking, the wine is left to rest in 500 litre French oak tonneaux for almost two years. The wine is only presented to the consumer after a suitable resting and maturing period in the bottle.

### AVAILABILITY

At least two years from the harvest.

### INDICATIVE VALUES

Total acidity 5.7 g/L; alcohol 14% by vol.

### COLOUR

The wine's distinctive deep red colour stains the glass and creates dense, consistent legs.

### NOTES ON FLAVOUR AND BOUQUET

Swirling the glass releases an elegantly full and decisive bouquet with notes ranging from dried fig and walnut to balsamic scents of wood with a slight undertone of small black berries. The palate is generous and decisive, filling the mouth with a velvetiness, yet compact and determined with perfectly amalgamated noble tannin components, reiterating the wine's entire aromatic spectrum in orderly succession.

### SERVING TEMPERATURE

We recommend the use of a wine decanter a short time ahead, serve at 18 - 20° C.

### PAIRING SUGGESTION

A stately wine for meditation and to accompany strongly flavoured dishes: excellent with roasts, rich red meats, wild feathered game and strong cheeses.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## PIGNOLO



*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

**Pignolo.**

### TRAINING SYSTEM

Traditional Friuli single inverted with a plant density of 5,500 vines per hectare.

### HARVEST TIME

The first week of October.

### VINIFICATION

As the Refosco dal p.r. and the Schioppettino, the history of this variety as a native of the Colli Orientali del Friuli area can be traced far back in time. The grapes, which are extensive thinned out in June, are strictly hand-picked and laid in small cases for a slight raisining. The grapes are then destemmed from the stalks and gently crushed. The resulting must is fermented on the skins with indigenous yeasts for approximately 20 days. During this period, pumping over is carried out frequently to favour the transfer of colour and the noble components that define such an illustrious red wine from the skins to the fermenting must. After racking, the wine is left to rest in 500 litre French oak tonneaux for about five years. The wine is only presented to the consumer after a suitable resting and maturing period in the bottle.

### AVAILABILITY

At least five years from the harvest.

### INDICATIVE VALUES

Total acidity 5.2 g/L; alcohol 14% by vol.

### COLOUR

Intense ruby red with evident garnet reflections.

### NOTES ON FLAVOUR AND BOUQUET

Distinct and intense nose, with evident notes of underbrush, sweet spices, fruits in spirits, tobacco, cocoa and a subtle mineral and balsamic appeal. A full palate with substantial structure, mouth-filling and full-bodied, with tannins conferring an elegant character, pleasantly fresh and balanced.

### SERVING TEMPERATURE

We recommend the use of a wine decanter a short time ahead, serve at 18 - 20° C.

### PAIRING SUGGESTION

A perfect wine to be served with game based dishes (boar, deer, chamois, roe deer). Perfect for braised meats and mature cheeses.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## L'ARCIONE



*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

**Pignolo and Schioppettino.**

### TRAINING SYSTEM

Short Guyot (6-7 buds).

### HARVEST TIME

The first week of October.

### VINIFICATION

Before vinification, the grapes undergo a further period of brief raisining in cases, to achieve high concentrations of its extract and varietal aromatic components. The grapes are separated by variety, crushed and set to ferment, macerating with the skins under controlled temperatures. After racking, the newly born wine completes fermentation in 500 litre French oak tonneaux. After an initial separation to remove the coarsest sediments, the wine remains in the tonneaux for about four years, where, at different stages, it undergoes the various fermentation and development processes that define a noble red. The wine is then blended and bottled but only presented to the consumer after a suitable final period of resting and maturing in the bottle.

### AVAILABILITY

At least four years from the harvest.

### INDICATIVE VALUES

Total acidity 5.3 g/L; alcohol 14% by vol.

### COLOUR

Intense and vivid ruby red with evident garnet reflections.

### NOTES ON FLAVOUR AND BOUQUET

As this wine is made using selected grapes from vines of different ages, both nose and palate are distinguished by an elegant robustness. At first impact, it is immediately imposing, refined and intense, fruity and spiced, with notes of blackcurrant, cherry, balsa wood, leather and liquorice, closing with a smoky note. The palate is rounded and considerably complex, with tannins conferring a decisive character without, however, impairing smoothness and balance. The very long and richly flavoured finish is remarkable.

### SERVING TEMPERATURE

18 - 20° C.

### PAIRING SUGGESTION

A distinguished red to accompany decisively flavoured dishes: excellent as an accompaniment for kebabs, rich red meats, game, roasts and mature cheeses.

# LA TUNELLA®

*Vignaiuoli nei Colli del Friuli*

## VERDUZZO FRIULANO



*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

Verduzzo Friulano.

### TRAINING SYSTEM

Traditional Friuli single inverted and French Guyot with a plant density of 4,500 vines per hectare.

### HARVEST TIME

The last week of September.

### 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.

### AVAILABILITY

Early spring one year and a half after the harvest.

### INDICATIVE VALUES

Total acidity 6.0 g/L; alcohol content 13.00%, residual sugars 130 g/L.

### COLOUR:

Clear and luminous intense golden yellow.

### NOTES ON FLAVOUR AND BOUQUET

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.

### SERVING TEMPERATURE

10 - 12° C.

### PAIRING SUGGESTION

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

# 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.

# 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.