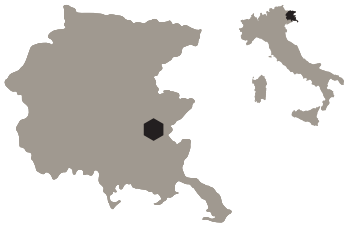




TUNELLA

AUTENTICA ARTE DI COLLINA



CUVÉE MADRE Brut Blanc de Noir

GRAPE VARIETY

Pinot Noir vinified off-skin

TYPE OF SOIL

Marl and sandstone from Eocene age
also known as “ponca”

TRAINING SYSTEM

Traditional single inverted

PLANTING DENSITY

Vines/ha 4.500

HARVEST TIME

Last week of August

HARVESTING

Manual

ACIDITY

Total 6,0 gr/L

RESIDUAL SUGARS

7 gr/L

ALCOHOL CONTENT

12,00% vol.

SERVING TEMPERATURE

6 - 8° C

BOTTLE SIZES

750 ml / 1500 ml

VINIFICATION

After a careful manual harvesting the Pinot Nero grapes are gently crushed. The first pressing thus obtained undergoes cold static decantation followed by fermentation. The second fermentation using Charmat method takes place in sealed steel tanks at a temperature between 13° - 14°C. The next step is a long aging and refining “sur lie” in sealed steel tanks completed by occasional stirring of the lees. Only after further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

Brilliant straw yellow with fine and persistent perlage. Ample and enticing on the nose, with intense floral and fruity notes that blend with a delicate scent of bread crust and a hint of minerality. The taste is bold, round and savoury, with well-balanced acidity and a pleasant mineral finish.

PAIRING SUGGESTION

All-round fizz with various matchings. Perfect as an apéritif, it goes well with fish, shellfish, raw fish and sushi. Excellent with delicate risottos and all seafood dishes, it can also accompany the whole meal.