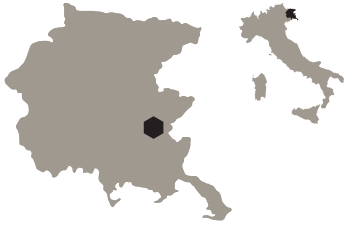




# TUNELLA

AUTENTICA ARTE DI COLLINA



## PINOT GRIGIO

### GRAPE VARIETY

Pinot Grigio

### GROWING ZONE

Oriental Friuli Hills

### TYPE OF SOIL

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

### TRAINING SYSTEM

Traditional Friuli single inverted and French Guyot

### PLANTING DENSITY

Vines/ha 4.500

### HARVEST TIME

The first week of September

### HARVESTING

Manual

### ACIDITY

Total 5,5 gr/L

### ALCOHOL CONTENT

13,00% vol.

### SERVING TEMPERATURE

8 - 10° C

### BOTTLE SIZES

375 ml / 750 ml / 1500 ml / 3000 ml

### AVAILABILITY

At the beginning of spring following the harvest

### VINIFICATION

The grapes are handpicked at the right degree of ripeness and gently pressed in whole clusters. The must obtained is then let to cold-settle statically and additioned with an indigenous fermentation yeast prepared in advance (3-4 days before). It is then allowed to ferment slowly at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The maturation continues with a lengthy series of bâtonnage carried out at set intervals to produce a well-rounded and full-bodied wine, with a delicate bouquet. The bottling is deferred until March.

### TASTING NOTES

Intense straw yellow evolving into a richer yellow with aging. 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.

### PAIRING SUGGESTION

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