



TUNELLA

AUTENTICA ARTE DI COLLINA



CHARDONNAY

GRAPE VARIETY

Chardonnay

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 5,7 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

750 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 deepening with age. 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.

PAIRING SUGGESTION

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