



TUNELLA

AUTENTICA ARTE DI COLLINA



SAUVIGNON

GRAPE VARIETY

Sauvignon

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 6,0 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

375 ml / 750 ml / 1500 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

Vivacious, bright straw yellow with distinct greenish highlights. 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). Freshness and aromas are mirrored on the palate, enhancing a fresh and dry taste with perfect balance. Intense and enveloping, it finishes with a long-lasting aromatic persistence.

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.