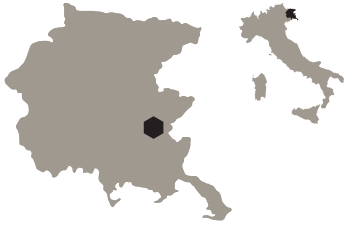




# TUNELLA

AUTENTICA ARTE DI COLLINA



## VALMASIA

### GRAPE VARIETY

Malvasia

### GROWING ZONE

Oriental Friuli Hills

### TYPE OF SOIL

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

### TRAINING SYSTEM

Traditional Friuli short single inverted

### PLANTING DENSITY

Vines/ha 4.500

### HARVEST TIME

The second week of September

### HARVESTING

Manual

### ACIDITY

Total 5,6 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

As the Friulano and the Ribolla Gialla, the Malvasia is one of the Friuli region's great indigenous white variety. 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 added 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

Brilliant straw yellow with sparkling greenish highlights. 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.

### 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.