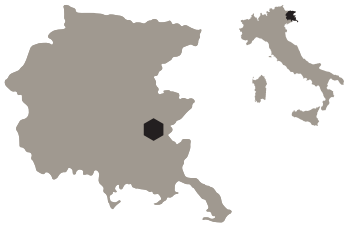




TUNELLA

AUTENTICA ARTE DI COLLINA



FRIULANO

GRAPE VARIETY

Friulano

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 5,3 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

750 ml / 1500 ml / 3000 ml

AVAILABILITY

At the beginning of spring
following the harvest

VINIFICATION

As the Ribolla Gialla, this 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 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

Brilliant straw yellow with elegant green highlights. Delicately harmonious, floral with a fruity bouquet, and a typical note of bitter almond, pear, wild flowers and acacia. The palate is smooth and velvety, moderately acid, dry, and well structured. The incredibly persistent finish is characterised by a distinctive and unmistakable scent of bitter almond, accentuating the uniqueness of the variety.

PAIRING SUGGESTION

A great accompaniment for light starters, cold cuts, dry pasta dishes, fishes and white meats. Excellent with San Daniele ham.