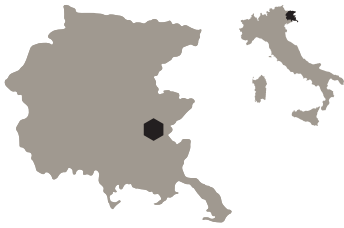




TUNELLA

AUTENTICA ARTE DI COLLINA



COLDEBLISS

Ribolla Gialla

GRAPE VARIETY

Ribolla Gialla

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 5.000

HARVEST TIME

The third week of September

HARVESTING

Manual

ACIDITY

Total 5,6 gr/L

ALCOHOL CONTENT

13,50% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

750 ml

AVAILABILITY

At least one year
and a half from the harvest

VINIFICATION

Harvested at the right degree of maturation, the grapes undergo a cold maceration process for 2 days then gently crushed afterwards. The must obtained is then let to cold-settle statically and additioned with an indigenous fermentation yeast. It is then allowed to ferment slowly and to refine "sur lies" at controlled temperature with frequent bâtonnage. Only after further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

Intense pale yellow with golden-greenish hues. A dense cloud of aromas: pineapple, passion fruit, wild flowers along with subtle citrus notes joined in a extremely refined texture. Well balanced with a delicious crisp taste finds an elegant mineral outline in a rounded body.

PAIRING SUGGESTION

Pairs well with sea food and veggies starters, soups and veloutés, main fish dishes with sauces and fried food.