



TUNELLA

AUTENTICA ARTE DI COLLINA



BIANCOSESTO

GRAPE VARIETY

Friulano and 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 second week of September

HARVESTING

Manual

ACIDITY

Total 5,5 gr/L

ALCOHOL CONTENT

13,50% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

750 ml / 1500 ml / 3000 ml

AVAILABILITY

At least one year
and a half from the harvest

VINIFICATION

Friulano and Ribolla Gialla are the two native Friulian varieties par excellence. The grapes, harvested together by hand, undergo a cold maceration process for about 2 days, being 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

Straw yellow with bright greenish highlights. A wine of great substance, with a refined and elegant bouquet of custards, vanilla and acacia blossoms, intermingling with the vivacious fresh notes of fruit and white flowers. The palate opens with a delicate, full character, which is both supple and sapid at the same time. It is a wine with great personality, whose long finish recalls the typical characteristics of its individual varieties, with a slight almond note from the Friulano and the fresh sensations of the Ribolla.

PAIRING SUGGESTION

A great wine for all courses: either for appetizers or pairing mushroom or fish dishes; excellent along with shellfish, crustaceans and oven baked fish.