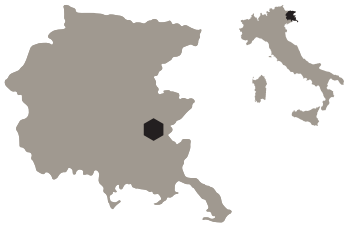




TUNELLA

AUTENTICA ARTE DI COLLINA



CABERNET FRANC

GRAPE VARIETY

Cabernet Franc

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 - 5.000

HARVEST TIME

The last week of September

HARVESTING

Manual

ACIDITY

Total 5,5 gr/L

ALCOHOL CONTENT

13,50% vol.

SERVING TEMPERATURE

16 - 18° C

BOTTLE SIZES

750 ml

AVAILABILITY

At least one year and a half from the harvest

VINIFICATION

The grapes are handpicked at the perfect degree of sugar and phenol content, destemmed and crushed then allowing the must to macerate and ferment on the skins. During this period, pumping over is carried out frequently to favor the transfer of colour and noble tannins from the skins to the fermenting must. After drawing-off, the end of alcoholic and malolactic fermentation is awaited, and the racking is carried out. The wine is poured under gravity into the underground cellar where it matures until the bottling.

TASTING NOTES

Intense and vivid ruby red, developing into a garnet red with age. The highly intense and elegant initial impact releases fruity and grassy notes. The scent spectrum ranges from red berries, such as wild black cherry, blackberry, and blackcurrant, through to the herbaceous flavour so characteristic of the variety. The palate is ethereal, elegant with great character and broad and pleasant body with a long finish, confirming and enhancing the nose sensations.

PAIRING SUGGESTION

The perfect accompaniment for red meats, game and well matured cheeses.