



TUNELLA

AUTENTICA ARTE DI COLLINA



VERDUZZO FRIULANO

GRAPE VARIETY

Verduzzo Friulano

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

HARVEST TIME

The last week of September

HARVESTING

Manual

ACIDITY

Total 5,7 gr/L

ALCOHOL CONTENT

13,00% vol.

RESIDUAL SUGARS

125 gr/L

SERVING TEMPERATURE

10 - 12° C

BOTTLE SIZES

500 ml

AVAILABILITY

At least one year
and a half from the harvest



VINIFICATION

The grapes are let to raisin naturally on the vine to concentrate sugars and aromas, the late harvested, destemmed and gently rolled. The resulting must, after a few days macerating on the skins is gently then pressed and starts the fermentation. Once the desired alcohol and residual sugar concentrations is achieved, the fermentation is detained by a skillful cooling process. After separation from the residues of fermentation, the wine is let to age for more than a year. Only after further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

Clear and luminous intense golden yellow. A vinous, distinctive and alcoholic bouquet with delicate honey and vanilla notes. The palate is sweet, corpulent and robust with a slight tannin component, typical of the variety.

PAIRING SUGGESTION

Dry desserts, almond cake and creamy, mascarpone-based desserts. Also sublime with prosciutto and figs, pâté de foie gras and pumpkin gnocchi.