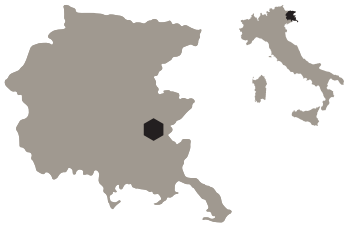




TUNELLA

AUTENTICA ARTE DI COLLINA



PICOLIT

GRAPE VARIETY

Picolit

GROWING ZONE

Oriental Friuli Hills

TYPE OF SOIL

Marl and sandstone from Eocene age also known as "ponca"

TRAINING SYSTEM

Traditional Friuli single inverted

PLANTING DENSITY

The very low yield per vine and the naturally scarce constitution of the grape bunch combine to give an extremely low production volume per hectare (around 1,500 Kg/hectare)

HARVEST TIME

The last week of September

HARVESTING

Manual

ACIDITY

Total 5,6 gr/L

ALCOHOL CONTENT

13,50% vol.

RESIDUAL SUGARS

180 gr/L

SERVING TEMPERATURE

Serve cool but not cold

BOTTLE SIZES

500 ml

AVAILABILITY

At least two years from the harvest

VINIFICATION

This absolute monarch of wines requires no modern techniques in its vinification: from late harvesting into cases, the grapes undergo natural raisining process and the onset of noble botrytis rot, lasting approximately 60 days until the optimum natural sugar concentration is achieved. The whole cluster is hand destemmed and gently pressed. The resulting must then ferments slowly and matures for about two years. Only after a further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

Vivid golden yellow developing into an almost amber colour after a few years of aging. Its luminance and clarity radiate preciousness. A generous and delicate bouquet of exceptional elegance, evoking honeycomb dripping with wildflower honey, ripe fruit, peach and apricot jam, and figs. The palate is sweet but not sugary, aristocratic, warm, velvety and refined. A striking ample bouquet and taste with a lingering persistence makes this wine gentle, delicate and distinctly feminine, bearing an elegant beauty to be discovered with no rush.

PAIRING SUGGESTION

This meditation wine par excellence is rather difficult to match with food. It is a good accompaniment for small custards and pâté de foie gras, but, as they say in Friuli: "Picolit is just Picolit". To be enjoyed on its own, with nothing else but a devout attention in an intimate conversation between the wine and the senses of sight, smell and taste.