
LA TUNELLA®

Vignaiuoli nei Colli del Friuli



The soil of the Colli Orientali - the "ponca"

PINOT NERO

PRODUCTION ZONE:

D.O.P. Friuli Colli Orientali

GRAPE VARIETY:

100% Pinot Nero

GROWING SYSTEM:

Traditional Friuli single inverted and French Guyot with a plant density of 4,500-5,000 vines per hectare

HARVEST TIME:

The first week of September

VINIFICATION:

The grapes are harvested at the perfect degree of sugar and phenol content, then destemmed and crushed. The resulting must is then allowed to macerate and ferment on the skins in steel vats. During this period, pumping over is carried out frequently to favour 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 with the wine pouring under gravity into 2,500 litre French oak barrels in the cellar where it matures until the month of February, when it is bottled

AVAILABILITY:

In the early spring a year and a half after the harvest

INDICATIVE VALUES:

Total acidity 5.3 g/L; alcohol 12.50% by vol.

COLOUR:

Intense ruby red

NOTES ON FLAVOUR AND BOUQUET:

Distinct, characteristic bouquet with evident notes of raspberry and wild berries. A pleasant, dry and slightly aromatic palate, with a subtle bitter note and velvetiness

SERVING TEMPERATURE:

16 - 18 °C

PAIRING SUGGESTION:

The perfect accompaniment for white meats and poultry in general, fatty fish (eels), served with or without a sauce