



TUNELLA

AUTENTICA ARTE DI COLLINA



COLBAJÈ Pinot Grigio Ramato

GRAPE VARIETY

Pinot Grigio

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 third 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

AVAILABILITY

At least one year
and a half from the harvest

VINIFICATION

Harvested at the right degree of maturation, the grapes undergo a cold maceration process for 2 days then 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

Intense straw yellow with golden highlights followed by a delicate copper hue. Intense, wide and fruity to the nose, its scents recall the sweetness of pears and ripe apricot, over an almond blossoms background which bears delicate floral notes seamlessly integrated with balsamic aromas. A mouth coating and dense palate, well structured, mineral and harmonic, with good persistence and balance.

PAIRING SUGGESTION

Excellent for pairing with mushrooms, fish and white meats dishes. Great with cold cuts and soft cheeses as well.