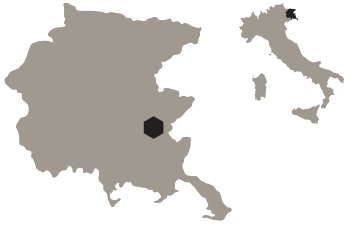




TUNELLA

AUTENTICA ARTE DI COLLINA



PINOT NERO

GRAPE VARIETY

Pinot Nero

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 first week of September

HARVESTING

Manual

ACIDITY

Total 5,3 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

16 - 18° C

BOTTLE SIZES

375 ml / 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 ruby red. 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.

PAIRING SUGGESTION

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