



TUNELLA

AUTENTICA ARTE DI COLLINA



MERLOT

GRAPE VARIETY

Merlot

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 5.000

HARVEST TIME

The last week of September

HARVESTING

Manual

ACIDITY

Total 5,2 gr/L

ALCOHOL CONTENT

13,50% vol.

SERVING TEMPERATURE

16 - 18° C

BOTTLE SIZES

375 ml / 750 ml / 1500 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 and vivid ruby red, developing into a garnet red with age. A distinctive sweet and gentle bouquet, with notes of plum jam, tobacco, hay, and coffee. The palate dry and smooth, sapid and harmonious, with fruit flavours of blackberry and plums. The meticulous vinification process has successfully extracted the varietal notes.

PAIRING SUGGESTION

Grilled red meats, boiled meats, stews of poultry and rabbit, roasts and medium aged cheese.