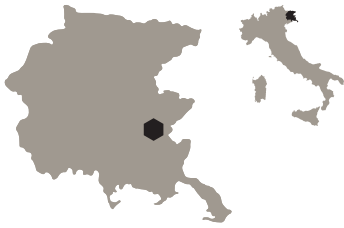




# TUNELLA

AUTENTICA ARTE DI COLLINA



## REFOSCO dal peduncolo rosso

### GRAPE VARIETY

Refosco dal peduncolo rosso

### 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 last week of September

### HARVESTING

Manual

### ACIDITY

Total 5,6 gr/L

### ALCOHOL CONTENT

13,50% vol.

### SERVING TEMPERATURE

16 - 18° C

### BOTTLE SIZES

375 ml / 750 ml / 1500 ml / 3000 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

An intense ruby red, with violet reflections, taking on a hint of garnet with ageing. A distinctly vinous bouquet, broad, rich, and intense, anchored by fruity and spiced notes of underbrush, wild blackberry, raspberry, cocoa, and tobacco. A full, dry body with substantial structure and a slightly bitter aftertaste. Subtle vanilla scents intermingle pleasingly with the ensemble of sensations on the palate and nose.

### PAIRING SUGGESTION

The perfect accompaniment for rich meats, poultry and stews, with the exception of game in spiced sauces.