



TUNELLA

AUTENTICA ARTE DI COLLINA



SCHIOPPETTINO

GRAPE VARIETY

Schioppettino

GROWING ZONE

Oriental Friuli Hills

TYPE OF SOIL

Marl and sandstone from Eocene age also known as "ponca"

TRAINING SYSTEM

Traditional Friuli single inverted

PLANTING DENSITY

Vines/ha 5.500

HARVEST TIME

The first week of October

HARVESTING

Manual

ACIDITY

Total 5,5 gr/L

ALCOHOL CONTENT

14,00% vol.

SERVING TEMPERATURE

We recommend the use of a wine decanter a short time ahead, serve at 18 - 20° C

BOTTLE SIZES

750 ml / 1500 ml / 3000 ml

AVAILABILITY

About two years from the harvest

VINIFICATION

Schioppettino is one of the true indigenous grape varieties of the Colli Orientali del Friuli. The grapes, which are extensive thinned out in June, are strictly hand-picked. The grapes are then destemmed and crushed. The resulting must is fermented for approximately 20 days. During this period, pumping over is carried out frequently to favor the transfer of colour and the noble components that define such an illustrious red wine from the skins to the fermenting must. After racking, the wine ages for almost two years. Only after further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

The wine's distinctive deep red colour stains the glass and creates dense, consistent legs. Swirling the glass releases an elegantly full and decisive bouquet with notes ranging from dried fig and walnut to balsamic scents with a slight undertone of small black berries. The palate is generous and decisive, filling the mouth with a velvetiness, yet compact and determined with perfectly amalgamated noble tannin components, reiterating the wine's entire aromatic spectrum in orderly succession.

PAIRING SUGGESTION

A stately wine for meditation and to accompany strongly flavoured dishes: excellent with roasts, rich red meats, wild feathered game and strong cheeses.