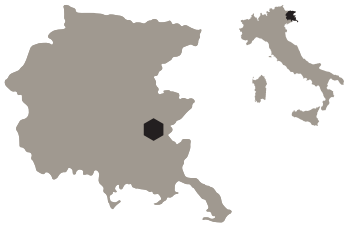




TUNELLA

AUTENTICA ARTE DI COLLINA



PIGNOLO

GRAPE VARIETY

Pignolo

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 5,2 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 four years from the harvest

VINIFICATION

As the Refosco dal p.r. and the Schioppettino, Pignolo 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 on the skins with indigenous yeasts 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 is left to age in the cellar for about four years. Only after further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

Intense ruby red with evident garnet reflections. Distinct and intense nose, with evident notes of underbrush, sweet spices, fruits in spirits, tobacco, cocoa and a subtle mineral and balsamic appeal. A full palate with substantial structure, mouth-filling and full-bodied, with tannins conferring an elegant character, pleasantly fresh and balanced.

PAIRING SUGGESTION

A perfect wine to be served with game based dishes (boar, deer, chamois, roe deer). Perfect for braised meats and mature cheeses.