



TUNELLA

AUTENTICA ARTE DI COLLINA



ARCIONE

GRAPE VARIETY

Pignolo and Schioppettino

GROWING ZONE

Oriental Friuli Hills

TYPE OF SOIL

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

TRAINING SYSTEM

Short Guyot (6-7 buds)

PLANTING DENSITY

Vines/ha 5.500

HARVEST TIME

The first week of October

HARVESTING

Manual

ACIDITY

Total 5,3 gr/L

ALCOHOL CONTENT

14,00% vol.

SERVING TEMPERATURE

18 - 20° C

BOTTLE SIZES

750 ml / 1500 ml / 3000 ml

AVAILABILITY

About three years from the harvest

VINIFICATION

The grapes, which are extensive thinned out in June, are strictly hand-picked together between late September and early October. Then follows the destemming and crushing. 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 is left to age in the cellar for about three years. Only after further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

Intense and vivid ruby red with evident garnet reflections. As this wine is made using selected grapes from vines of different ages, both nose and palate are distinguished by an elegant robustness. At first impact, it is immediately imposing, refined and intense, fruity and spiced, with notes of blackcurrant, cherry, balsamic wood, leather and liquorice, closing with a smoky note. The palate is rounded and considerably complex, with tannins conferring a decisive character without, however, impairing smoothness and balance. The very long and richly flavoured finish is remarkable.

PAIRING SUGGESTION

A distinguished red to accompany decisively flavoured dishes: excellent as an accompaniment for kebabs, rich red meats, game, roasts and mature cheeses.