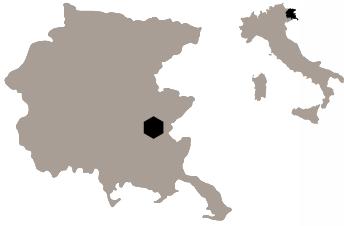




TUNELLA

AUTENTICA ARTE DI COLLINA



CUVÉE MADRE Brut Blanc de Noir

GRAPE VARIETY

Pinot Noir vinified off-skin

TYPE OF SOIL

Marl and sandstone from Eocene age
also known as “ponca”

TRAINING SYSTEM

Traditional single inverted

PLANTING DENSITY

Vines/ha 4.500

HARVEST TIME

Last week of August

HARVESTING

Manual

ACIDITY

Total 6,0 gr/L

RESIDUAL SUGARS

7 gr/L

ALCOHOL CONTENT

12,00% vol.

SERVING TEMPERATURE

6 - 8° C

BOTTLE SIZES

750 ml / 1500 ml

VINIFICATION

After a careful manual harvesting the Pinot Nero grapes are gently crushed. The first pressing thus obtained undergoes cold static decantation followed by fermentation. The second fermentation using Charmat method takes place in sealed steel tanks at a temperature between 13° - 14°C. The next step is a long aging and refining “sur lie” in sealed steel tanks completed by occasional stirring of the lees. Only after further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

Brilliant straw yellow with fine and persistent perlage. Ample and enticing on the nose, with intense floral and fruity notes that blend with a delicate scent of bread crust and a hint of minerality. The taste is bold, round and savoury, with well-balanced acidity and a pleasant mineral finish.

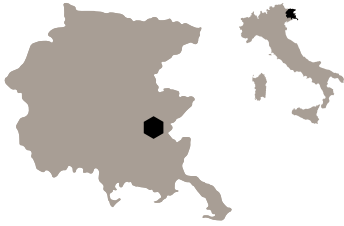
PAIRING SUGGESTION

All-round fizz with various matchings. Perfect as an apéritif, it goes well with fish, shellfish, raw fish and sushi. Excellent with delicate risottos and all seafood dishes, it can also accompany the whole meal.



TUNELLA

AUTENTICA ARTE DI COLLINA



PINOT GRIGIO

GRAPE VARIETY

Pinot Grigio

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

HARVEST TIME

The first week of September

HARVESTING

Manual

ACIDITY

Total 5,5 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

375 ml / 750 ml / 1500 ml / 3000 ml

AVAILABILITY

At the beginning of spring following the harvest

VINIFICATION

The grapes are handpicked at the right degree of ripeness and gently pressed in whole clusters. The must obtained is then let to cold-settle statically and additioned with an indigenous fermentation yeast prepared in advance (3-4 days before). It is then allowed to ferment slowly at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The maturation continues with a lengthy series of bâtonnage carried out at set intervals to produce a well-rounded and full-bodied wine, with a delicate bouquet. The bottling is deferred until March.

TASTING NOTES

Intense straw yellow evolving into a richer yellow with aging. Fruity and fragrant nose evoking aromas of warm bread crust and intense perfume of acacia blossom and ripe tropical fruit. The palate echoes the nose and is elegant, full-bodied with moderately acidity and delicate hints of yeast. A wine with a decisive character.

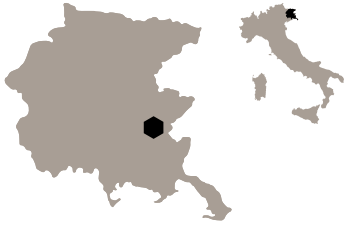
PAIRING SUGGESTION

Serve with starters, Parma ham, fish and white meats. Excellent as an apéritif.



TUNELLA

AUTENTICA ARTE DI COLLINA



CHARDONNAY

GRAPE VARIETY

Chardonnay

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

HARVEST TIME

The first week of September

HARVESTING

Manual

ACIDITY

Total 5,7 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

750 ml

AVAILABILITY

At the beginning of spring following the harvest

VINIFICATION

The grapes are handpicked at the right degree of ripeness and gently pressed in whole clusters. The must obtained is then let to cold-settle statically and additioned with an indigenous fermentation yeast prepared in advance (3-4 days before). It is then allowed to ferment slowly at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The maturation continues with a lengthy series of bâtonnage carried out at set intervals to produce a well-rounded and full-bodied wine, with a delicate bouquet. The bottling is deferred until March.

TASTING NOTES

Intense straw yellow deepening with age. Fragrant, fruity nose, aromas of small ripe tropical fruits, pineapple and white flowers. Noble and elegant on the palate, with a light body and a well balanced vivacity, conferred by its pleasant freshness.

PAIRING SUGGESTION

Excellent as an apéritif or with light starters, dry first courses and and pasta consommés, egg or fish based dishes.



TUNELLA

AUTENTICA ARTE DI COLLINA



SAUVIGNON

GRAPE VARIETY

Sauvignon

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

HARVEST TIME

The first week of September

HARVESTING

Manual

ACIDITY

Total 6,0 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

375 ml / 750 ml / 1500 ml

AVAILABILITY

At the beginning of spring following the harvest

VINIFICATION

The grapes are handpicked at the right degree of ripeness and gently pressed in whole clusters. The must obtained is then let to cold-settle statically and additioned with an indigenous fermentation yeast prepared in advance (3-4 days before). It is then allowed to ferment slowly at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The maturation continues with a lengthy series of bâtonnage carried out at set intervals to produce a well-rounded and full-bodied wine, with a delicate bouquet. The bottling is deferred until March.

TASTING NOTES

Vivacious, bright straw yellow with distinct greenish highlights. Intense, persistent typical bouquet of this variety. The nose is heralded by aromas of great intensity and elegance with typical green sensations of sage and tomato leaf, blending with fruity, more delicate notes (melon and yellow pepper). Freshness and aromas are mirrored on the palate, enhancing a fresh and dry taste with perfect balance. Intense and enveloping, it finishes with a long-lasting aromatic persistence.

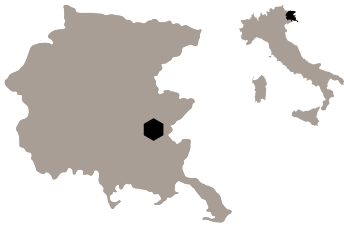
PAIRING SUGGESTION

A wine for apéritifs and starters, excellent with lobster, scampi, salmon and sea fish in general. Also excellent with creamed and clear soups, risottos and dishes based on aromatic herbs.



TUNELLA

AUTENTICA ARTE DI COLLINA



VALMASIA

GRAPE VARIETY

Malvasia

GROWING ZONE

Oriental Friuli Hills

TYPE OF SOIL

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

TRAINING SYSTEM

Traditional Friuli short single inverted

PLANTING DENSITY

Vines/ha 4.500

HARVEST TIME

The second week of September

HARVESTING

Manual

ACIDITY

Total 5,6 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

750 ml

AVAILABILITY

At the beginning of spring
following the harvest

VINIFICATION

As the Friulano and the Ribolla Gialla, the Malvasia is one of the Friuli region's great indigenous white variety. The grapes are handpicked at the right degree of ripeness and gently pressed in whole clusters. The must obtained is then let to cold-settle statically and added with an indigenous fermentation yeast prepared in advance (3-4 days before). It is then allowed to ferment slowly at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The maturation continues with a lengthy series of bâtonnage carried out at set intervals to produce a well-rounded and full-bodied wine, with a delicate bouquet. The bottling is deferred until March.

TASTING NOTES

Brilliant straw yellow with sparkling greenish highlights. Fresh and fragrant nose aromas of pennyroyal and hawthorn, with fruity hints of lime and pink grapefruit, with a slight but intense sea taste. The palate fills the mouth with a silky sensation, echoing fresh herbs and a light spicy hint, with a refreshing and elegant bouquet refined by a savoury mineral appeal.

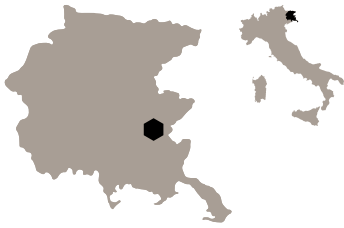
PAIRING SUGGESTION

An excellent pairing for fish based dishes, perfect with pasta and sardines, tagliolini with lobster or seafood, ravioli with turbot. It is also worth trying with main courses of pasta with herbs, sea bream and sea bass.



TUNELLA

AUTENTICA ARTE DI COLLINA



FRIULANO

GRAPE VARIETY

Friulano

GROWING ZONE

Oriental Friuli Hills

TYPE OF SOIL

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

TRAINING SYSTEM

Traditional Friuli short single inverted

PLANTING DENSITY

Vines/ha 4.500

HARVEST TIME

The second week of September

HARVESTING

Manual

ACIDITY

Total 5,3 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

750 ml / 1500 ml / 3000 ml

AVAILABILITY

At the beginning of spring
following the harvest

VINIFICATION

As the Ribolla Gialla, this is one of the Friuli region's great indigenous white variety. The grapes are handpicked at the right degree of ripeness and gently pressed in whole clusters. The must obtained is then let to cold-settle statically and additioned with an indigenous fermentation yeast prepared in advance (3-4 days before). It is then allowed to ferment slowly at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The maturation continues with a lengthy series of bâtonnage carried out at set intervals to produce a well-rounded and full-bodied wine, with a delicate bouquet. The bottling is deferred until March.

TASTING NOTES

Brilliant straw yellow with elegant green highlights. Delicately harmonious, floral with a fruity bouquet, and a typical note of bitter almond, pear, wild flowers and acacia. The palate is smooth and velvety, moderately acid, dry, and well structured. The incredibly persistent finish is characterised by a distinctive and unmistakable scent of bitter almond, accentuating the uniqueness of the variety.

PAIRING SUGGESTION

A great accompaniment for light starters, cold cuts, dry pasta dishes, fishes and white meats. Excellent with San Daniele ham.



TUNELLA

AUTENTICA ARTE DI COLLINA



RJGIALLA

GRAPE VARIETY

Ribolla Gialla

GROWING ZONE

Oriental Friuli Hills

TYPE OF SOIL

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

TRAINING SYSTEM

Traditional Friuli short single inverted

PLANTING DENSITY

Vines/ha 4.500

HARVEST TIME

The second week of September

HARVESTING

Manual

ACIDITY

Total 5,8 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

375 ml / 750 ml / 1500 ml / 3000 ml

AVAILABILITY

At the beginning of spring
following the harvest

VINIFICATION

As the Friulano, this is one of the Friuli region's great indigenous white variety. The grapes are handpicked at the right degree of ripeness and gently pressed in whole clusters. The must obtained is then let to cold-settle statically and additioned with an indigenous fermentation yeast prepared in advance (3-4 days before). It is then allowed to ferment slowly at a precisely controlled temperature (16° C) for approximately 30 to 40 days. The maturation continues with a lengthy series of bâtonnage carried out at set intervals to produce a well-rounded and full-bodied wine, with a delicate bouquet. The bottling is deferred until March.

TASTING NOTES

Crystalline straw yellow with green reflections. An elegant and intense bouquet, floral, fruit and fragrant, with great class and consistency. The nose spans across notes of acacia, plum, yellow peach and green apple. The palate is intense and full with a supple body, echoing the varietal character. Dry, salty and pleasantly fresh. The long finish develops pleasing notes of lemon that accompany an elegant and slightly aromatic aftertaste.

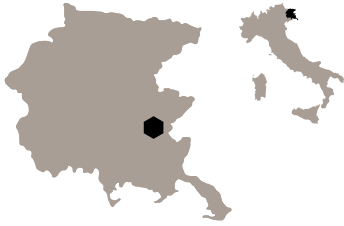
PAIRING SUGGESTION

Excellent with cold starters with sweet and sour sauces, vegetables, delicate fish dishes, mixed fried fish and soups (especially vegetable veloutés).



TUNELLA

AUTENTICA ARTE DI COLLINA



COLMATISS Sauvignon

GRAPE VARIETY

Sauvignon

GROWING ZONE

Oriental Friuli Hills

TYPE OF SOIL

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

TRAINING SYSTEM

Traditional Friuli short single inverted

PLANTING DENSITY

Vines/ha 5.000

HARVEST TIME

The second week of September

HARVESTING

Manual

ACIDITY

Total 5,8 gr/L

ALCOHOL CONTENT

13,50% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

750 ml

AVAILABILITY

At least one year
and a half from the harvest

VINIFICATION

Harvested at the right degree of maturation, the grapes undergo a cold maceration process for 2 days then gently crushed afterwards. The must obtained is then let to cold-settle statically and additioned with an indigenous fermentation yeast. It is then allowed to ferment slowly and to refine "sur lies" at controlled temperature with frequent bâtonnage. Only after further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

Pale yellow and brilliant greenish hues. Truly rich aromatic with elegant green and fruity notes: sage, mint, yellow peaches and lychees are combined with exotic fruits and grapefruit laying on a mineral basis. The intriguing palate with flavours enhanced by a delicate salty sensation is well combined with the lively acidity crossing the compact structure inviting for another sip.

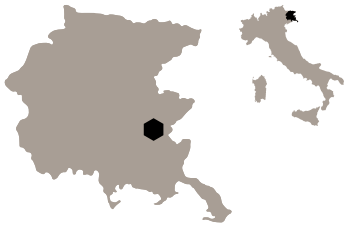
PAIRING SUGGESTION

Pairs well with starters and spicy or aromatic dishes; especially suits sea food and shellfish.



TUNELLA

AUTENTICA ARTE DI COLLINA



COLDEBLISS

Ribolla Gialla

GRAPE VARIETY

Ribolla Gialla

GROWING ZONE

Oriental Friuli Hills

TYPE OF SOIL

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

TRAINING SYSTEM

Traditional Friuli short single inverted

PLANTING DENSITY

Vines/ha 5.000

HARVEST TIME

The third week of September

HARVESTING

Manual

ACIDITY

Total 5,6 gr/L

ALCOHOL CONTENT

13,50% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

750 ml

AVAILABILITY

At least one year and a half from the harvest

VINIFICATION

Harvested at the right degree of maturation, the grapes undergo a cold maceration process for 2 days then gently crushed afterwards. The must obtained is then let to cold-settle statically and additioned with an indigenous fermentation yeast. It is then allowed to ferment slowly and to refine "sur lies" at controlled temperature with frequent bâtonnage. Only after further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

Intense pale yellow with golden-greenish hues. A dense cloud of aromas: pineapple, passion fruit, wild flowers along with subtle citrus notes joined in a extremely refined texture. Well balanced with a delicious crisp taste finds an elegant mineral outline in a rounded body.

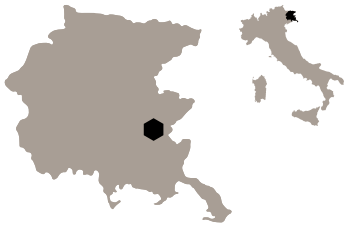
PAIRING SUGGESTION

Pairs well with sea food and veggies starters, soups and veloutés, main fish dishes with sauces and fried food.



TUNELLA

AUTENTICA ARTE DI COLLINA



COLBAJÈ Pinot Grigio Ramato

GRAPE VARIETY

Pinot Grigio

GROWING ZONE

Oriental Friuli Hills

TYPE OF SOIL

Marl and sandstone from Eocene age
also known as “ponca”

TRAINING SYSTEM

Traditional Friuli short single inverted

PLANTING DENSITY

Vines/ha 5.000

HARVEST TIME

The third week of September

HARVESTING

Manual

ACIDITY

Total 5,5 gr/L

ALCOHOL CONTENT

13,50% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

750 ml

AVAILABILITY

At least one year
and a half from the harvest

VINIFICATION

Harvested at the right degree of maturation, the grapes undergo a cold maceration process for 2 days then gently crushed afterwards. The must obtained is then let to cold-settle statically and additioned with an indigenous fermentation yeast. It is then allowed to ferment slowly and to refine “sur lies” at controlled temperature with frequent bâtonnage. Only after further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

Intense straw yellow with golden highlights followed by a delicate copper hue. Intense, wide and fruity to the nose, its scents recall the sweetness of pears and ripe apricot, over an almond blossoms background which bears delicate floral notes seamlessly integrated with balsamic aromas. A mouth coating and dense palate, well structured, mineral and harmonic, with good persistence and balance.

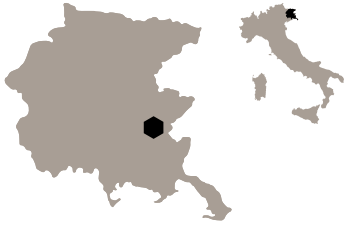
PAIRING SUGGESTION

Excellent for pairing with mushrooms, fish and white meats dishes. Great with cold cuts and soft cheeses as well.



TUNELLA

AUTENTICA ARTE DI COLLINA



BIANCOSESTO

GRAPE VARIETY

Friulano and Ribolla Gialla

GROWING ZONE

Oriental Friuli Hills

TYPE OF SOIL

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

TRAINING SYSTEM

Traditional Friuli short single inverted

PLANTING DENSITY

Vines/ha 5.000

HARVEST TIME

The second week of September

HARVESTING

Manual

ACIDITY

Total 5,5 gr/L

ALCOHOL CONTENT

13,50% vol.

SERVING TEMPERATURE

8 - 10° C

BOTTLE SIZES

750 ml / 1500 ml / 3000 ml

AVAILABILITY

At least one year
and a half from the harvest

VINIFICATION

Friulano and Ribolla Gialla are the two native Friulian varieties par excellence. The grapes, harvested together by hand, undergo a cold maceration process for about 2 days, being gently crushed afterwards. The must obtained is then let to cold-settle statically and additioned with an indigenous fermentation yeast. It is then allowed to ferment slowly and to refine "sur lies" at controlled temperature with frequent bâtonnage. Only after further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

Straw yellow with bright greenish highlights. A wine of great substance, with a refined and elegant bouquet of custards, vanilla and acacia blossoms, intermingling with the vivacious fresh notes of fruit and white flowers. The palate opens with a delicate, full character, which is both supple and sapid at the same time. It is a wine with great personality, whose long finish recalls the typical characteristics of its individual varieties, with a slight almond note from the Friulano and the fresh sensations of the Ribolla.

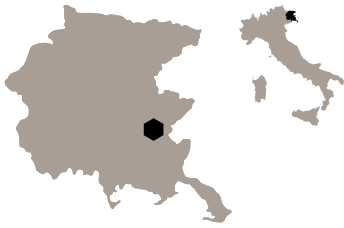
PAIRING SUGGESTION

A great wine for all courses: either for appetizers or pairing mushroom or fish dishes; excellent along with shellfish, crustaceans and oven baked fish.



TUNELLA

AUTENTICA ARTE DI COLLINA



PINOT NERO

GRAPE VARIETY

Pinot Nero

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 first week of September

HARVESTING

Manual

ACIDITY

Total 5,3 gr/L

ALCOHOL CONTENT

13,00% vol.

SERVING TEMPERATURE

16 - 18° C

BOTTLE SIZES

375 ml / 750 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 ruby red. Distinct, characteristic bouquet with evident notes of raspberry and wild berries. A pleasant, dry and slightly aromatic palate, with a subtle bitter note and velvetiness.

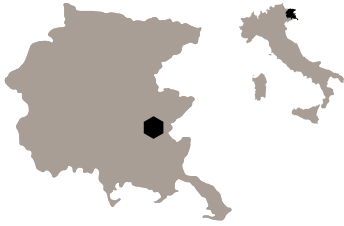
PAIRING SUGGESTION

The perfect accompaniment for white meats and poultry in general, fatty fish (eels), served with or without a sauce.



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.



TUNELLA

AUTENTICA ARTE DI COLLINA



CABERNET SAUVIGNON

GRAPE VARIETY

Cabernet Sauvignon

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 5,5 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

Dry red, with an intense ruby red colour and violet reflections. A fruity and slightly spicy impact on the nose, with notes of fresh wild berries and plum, wrapped by subtle sensations of black pepper. The palate is soft and aristocratic, well structured and crisp - a wine of immediate pleasure.

PAIRING SUGGESTION

Excellent with roasted meats, pork leg, sirloins and lamb chops, it matches with cold meats too. Delicious with mature cheeses.



TUNELLA

AUTENTICA ARTE DI COLLINA



CABERNET FRANC

GRAPE VARIETY

Cabernet Franc

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 5,5 gr/L

ALCOHOL CONTENT

13,50% vol.

SERVING TEMPERATURE

16 - 18° C

BOTTLE SIZES

750 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. The highly intense and elegant initial impact releases fruity and grassy notes. The scent spectrum ranges from red berries, such as wild black cherry, blackberry, and blackcurrant, through to the herbaceous flavour so characteristic of the variety. The palate is ethereal, elegant with great character and broad and pleasant body with a long finish, confirming and enhancing the nose sensations.

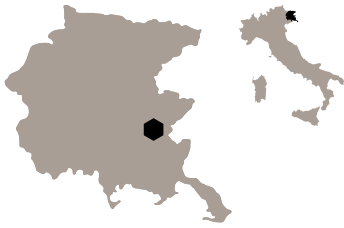
PAIRING SUGGESTION

The perfect accompaniment for red meats, game and well matured cheeses.



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.

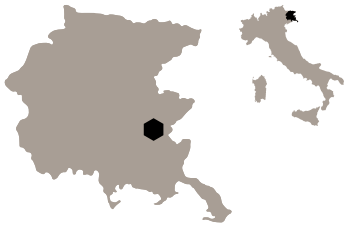
PAIRING SUGGESTION

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



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.

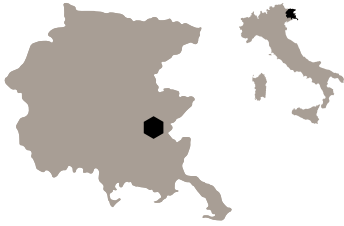
PAIRING SUGGESTION

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



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.

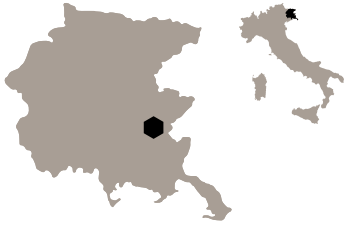
PAIRING SUGGESTION

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



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.



TUNELLA

AUTENTICA ARTE DI COLLINA



VERDUZZO FRIULANO

GRAPE VARIETY

Verduzzo Friulano

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

HARVEST TIME

The last week of September

HARVESTING

Manual

ACIDITY

Total 5,7 gr/L

ALCOHOL CONTENT

13,00% vol.

RESIDUAL SUGARS

125 gr/L

SERVING TEMPERATURE

10 - 12° C

BOTTLE SIZES

500 ml

AVAILABILITY

At least one year and a half from the harvest

VINIFICATION

The grapes are let to raisin naturally on the vine to concentrate sugars and aromas, the late harvested, destemmed and gently rolled. The resulting must, after a few days macerating on the skins is gently then pressed and starts the fermentation. Once the desired alcohol and residual sugar concentrations is achieved, the fermentation is detained by a skillful cooling process. After separation from the residues of fermentation, the wine is let to age for more than a year. Only after further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

Clear and luminous intense golden yellow. A vinous, distinctive and alcoholic bouquet with delicate honey and vanilla notes. The palate is sweet, corpulent and robust with a slight tannin component, typical of the variety.

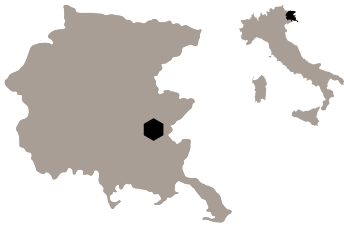
PAIRING SUGGESTION

Dry desserts, almond cake and creamy, mascarpone-based desserts. Also sublime with prosciutto and figs, pâté de foie gras and pumpkin gnocchi.



TUNELLA

AUTENTICA ARTE DI COLLINA



NOANS

GRAPE VARIETY

Riesling renano, Traminer Aromatico and Sauvignon

GROWING ZONE

Oriental Friuli Hills

TYPE OF SOIL

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

TRAINING SYSTEM

Short Guyot (5 buds)

PLANTING DENSITY

Vines/ha 5.000

HARVEST TIME

The last week of September

HARVESTING

Manual

ACIDITY

Total 6,4 gr/L

ALCOHOL CONTENT

13,00% vol.

RESIDUAL SUGARS

160 gr/L

SERVING TEMPERATURE

10 - 12° C

BOTTLE SIZES

500 ml

AVAILABILITY

At least one year and a half from the harvest

VINIFICATION

After harvesting, the grapes are laid in cases and left to dry in controlled ventilated chambers. The occurrence known as "noble rot" eventually develops on the Traminer grapes, whereas on Sauvignon and Riesling grapes, the sugars and aromatic components are simply concentrated. Once the desired degree of raisining has been achieved, the grapes are destemmed, crushed and lightly pressed. The resulting must undergoes cold static decantation and is set to ferment at a low, precisely controlled temperature (8-10°C). After frequent bâtonnage the wine is bottled. Only after a further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

Intense straw yellow with elegant and brilliant golden reflections. An intense and complex first impact on the nose, of great elegance and purity in its bouquet of candied citrus, intermingling with a sweet, honey bouquet. Corpulent in the mouth, this is a triumph of the sweet and the aromatic, with fresh, persistent sensations working together to create a very impressive palate signature. Persistent notes of candied orange, citron, and lemon arise with a sweet finish of apricots in syrup. A well-balanced acidity closes the sweetness with a long, dry and non-oily end note.

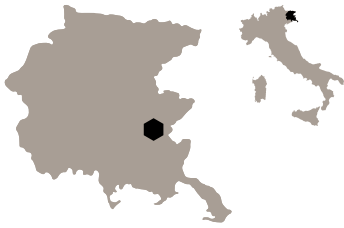
PAIRING SUGGESTION

A conversation wine. Delicious with dry, miniature pastries or to contrast the flavours of young gorgonzola with acacia honey. The best accompaniment is, however, left to each personal preferences.



TUNELLA

AUTENTICA ARTE DI COLLINA



PICOLIT

GRAPE VARIETY

Picolit

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

The very low yield per vine and the naturally scarce constitution of the grape bunch combine to give an extremely low production volume per hectare (around 1,500 Kg/hectare)

HARVEST TIME

The last week of September

HARVESTING

Manual

ACIDITY

Total 5,6 gr/L

ALCOHOL CONTENT

13,50% vol.

RESIDUAL SUGARS

180 gr/L

SERVING TEMPERATURE

Serve cool but not cold

BOTTLE SIZES

500 ml

AVAILABILITY

At least two years from the harvest

VINIFICATION

This absolute monarch of wines requires no modern techniques in its vinification: from late harvesting into cases, the grapes undergo natural raisining process and the onset of noble botrytis rot, lasting approximately 60 days until the optimum natural sugar concentration is achieved. The whole cluster is hand destemmed and gently pressed. The resulting must then ferments slowly and matures for about two years. Only after a further bottle ageing and refining it will be ready to be enjoyed by customers.

TASTING NOTES

Vivid golden yellow developing into an almost amber colour after a few years of aging. Its luminance and clarity radiate preciousness. A generous and delicate bouquet of exceptional elegance, evoking honeycomb dripping with wildflower honey, ripe fruit, peach and apricot jam, and figs. The palate is sweet but not sugary, aristocratic, warm, velvety and refined. A striking ample bouquet and taste with a lingering persistence makes this wine gentle, delicate and distinctly feminine, bearing an elegant beauty to be discovered with no rush.

PAIRING SUGGESTION

This meditation wine par excellence is rather difficult to match with food. It is a good accompaniment for small custards and pâté de foie gras, but, as they say in Friuli: "Picolit is just Picolit". To be enjoyed on its own, with nothing else but a devout attention in an intimate conversation between the wine and the senses of sight, smell and taste.