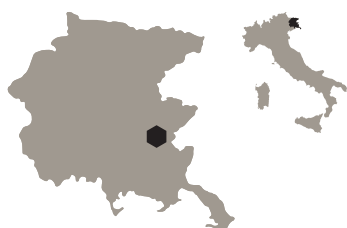




TUNELLA

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

GRAPEVINE MANAGEMENT

Integrated pest management
with low environment impact

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

37,5 cl / 75 cl

AVAILABILITY

In the early spring a year
and a half after the harvest

VINIFICATION

The grapes are harvested at the perfect degree of sugar and phenol content, then destemmed and crushed. The resulting must is then allowed to macerate and ferment on the skins in steel vats. During this period, pumping over is carried out frequently to favour 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 with the wine pouring under gravity into 2,500 litre French oak barrels in the cellar where it matures until the month of February, when it is bottled.

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.