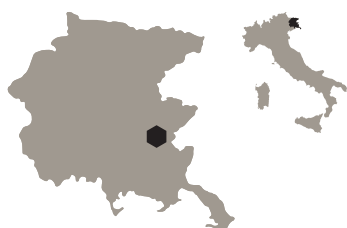




TUNELLA

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

GRAPEVINE MANAGEMENT

Integrated pest management
with low environment impact

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

37,5 cl / 75 cl / 150 cl

AVAILABILITY

Early spring one 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 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, which are perfectly amalgamated with the notes of the French oak in which the wine has matured.

PAIRING SUGGESTION

Grilled red meats, boiled meats, stews of poultry and rabbit, roasts and medium aged cheese.