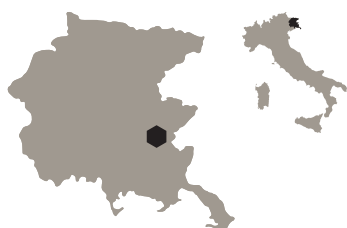




TUNELLA

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

GRAPEVINE MANAGEMENT

Integrated pest management
with low environment impact

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

75 cl / 150 cl / 300 cl

AVAILABILITY

At least 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 and laid in small cases for a slight raisining. The grapes are then destemmed from the stalks and gently 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 favour 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 rest in 500 litre French oak tonneaux for almost two years. The wine is only presented to the consumer after a suitable resting and maturing period in the bottle.

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 of wood 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.