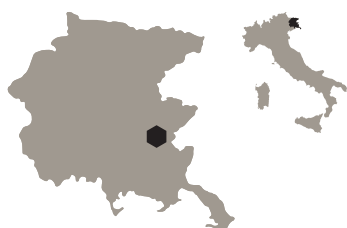




TUNELLA

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

GRAPEVINE MANAGEMENT

Integrated pest management
with low environment impact

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

75 cl / 150 cl / 300 cl

AVAILABILITY

At least four years
from the harvest

VINIFICATION

Before vinification, the grapes undergo a further period of brief raisining in cases, to achieve high concentrations of its extract and varietal aromatic components. The grapes are separated by variety, crushed and set to ferment, macerating with the skins under controlled temperatures. After racking, the newly born wine completes fermentation in 500 litre French oak tonneaux. After an initial separation to remove the coarsest sediments, the wine remains in the tonneaux for about four years, where, at different stages, it undergoes the various fermentation and development processes that define a noble red. The wine is then blended and bottled but only presented to the consumer after a suitable final period of resting and maturing in the bottle.

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, balsa 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.