



# TUNELLA

AUTENTICA ARTE DI COLLINA

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WINE ADVOCATE

Reviewed by Monica Lerner  
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## BIANCOSESTO 2018

A blend of equal parts Friulano and Ribolla Gialla, the Tunella 2018 Friuli Colli Orientali Biancosesto is my favorite wine in this group of new releases. Together these two grapes offer brightness and intensity with a pretty range of aromas that spans from fresh peach, to sweet almond and fleshy pear. The wine spreads over the palate with a mid-weight texture and lots of zesty citrus on the close, a great partner to a spinach and ricotta pie.



## COLMATISS SAUVIGNON 2018

Passion fruit, jasmine and pink grapefruit come to attention here, with sweet almond and a touch of pastry cream on the close. This Tunella's 2018 Friuli Colli Orientali Sauvignon Colmatiss is extremely fragrant and expressive with plenty of tropical fruit. This is a mid-weight expression of the grape (aged in Slavonian oak) with a glossy and polished mouthfeel that you might bring out for a brunch of tartines and chèvre cheese.



## RJGIALLA 2019

Underlining the elegant and delicate side of a variety that often produces heavier aromas of candied fruit and lemon drop, the Tunella 2019 Friuli Colli Orientali Ribolla Gialla Rjgialla is a lovely expression of the grape. Made only in stainless steel, this wine is clean and pure in terms of bouquet, with a little more power and emphasis on mouthfeel, making it a nice choice for grilled scampi. There is an evident note of sweet peach on the finish.



## PINOT GRIGIO 2019

A good choice for a fried flounder or sole, the Tunella 2019 Friuli Colli Orientali Pinot Grigio is a fresh and easy expression of a very popular and versatile white grape. The wine is fragrant and bright with citrus, peach, white melon and yellow rose. Made in stainless steel, this easy-drinking Pinot Grigio reveals a lean texture with nice fruity creaminess on the close.