

La Tunella:
Recensioni dei Vini 2019 / Wine Reviews 2019



————— 92⁺ points

Biancosesto

2016

The 2016 Friuli Colli Orientali Biancosesto is a blend of Friulano and Ribolla Gialla in equal parts.

The wine is fermented and aged in oak. I've always nurtured a particular admiration for this wine, first, because it so authentically represents the native grapes of Friuli, and second, because it is a true delight to drink.

This vintage is especially tonic and vibrant, with aromas of honeysuckle, apple and pear. The wine shows a lean to mid-weight style that leans toward the more consistent and rich side of the spectrum.



————— 92 points

Col Matiss Sauvignon

2016

The 2016 Friuli Colli Orientali Sauvignon Col Matiss represents a more cerebral and labor-intensive approach to the grape.

This wine is intended for delicate food pairings, such as sashimi or raw shrimp (gamberi rossi).

The grapes are fermented in oak, and the wine also sees brief aging in large Slavonian oak casks. Tropical fruit is followed by honeysuckle and fragrant white rose.

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————— 92 points

Col Livius Friulano 2016

The 2016 Friuli Colli Orientali Friulano Col Livius delivers a textbook interpretation of this versatile white grape that is native to northeast Italy.

The bouquet delivers a clean succession of aromas that span from sweet lemon to almond paste and creamy peach.

The quality of these aromas is perfectly matched to the slightly dense texture of the mouthfeel.

This oak-fermented and aged white has the natural fiber and inner power to pair with chicken tandoori or crispy baked fish.



————— 89 points

Pinot Grigio 2017

The 2017 Friuli Colli Orientali Pinot Grigio offers a frank and genuine approach.

This is an all-round white with the bright personality and energy to pair with most appetizers, from fried calamari to vegetable dip.

The wine is redolent of citrus, white peach and mature apple, with background notes of honey and sweet almond.