

TUNELLA

GENUINE ART FROM THE HILLS

2020





ROOTS OF PASSION AND LOVE FOR A STORY OF ETERNAL QUALITY

Tunella is much more than a winery: it is the beating heart of Massimo and Marco Zorzettig's family history, supported by the tenacity and elegance of "mamma" Gabriella. A fascinating narrative made up of stubbornness and enthusiasm, wisdom and dedication to absolute

quality, handed down until today through three generations. Decades in which the concept of wine production has become sartorial and family ties stainless, in which there is no need for words to quickly understand each other, and hands can recognize every grape with a



simple caress. Excellence thus becomes a choice of love, absolute feeling, and passion that animates without compromise. A path of sustainability in processes, and craftsmanship in details.



Livio Zorzettig in 1949
with his father Pietro,
also known as Min

On the next page
Gabriella, Massimo and
Marco Zorzettig







A PRESTIGIOUS TERROIR, TO MEET IN A PLACE OF THE SOUL

Tunella is nestled in a setting of beautiful hills, just a few minutes from the city of Cividale del Friuli, a Lombard treasure and a UNESCO World Heritage Site, a unique terroir at the global level. The alternation of marl and sandstone (“ponca”, in Friulian), rich in minerals, and the presence of a microclimate that welcomes the sea breezes of the Adriatic Sea, protected at the same time from the cold North winds thanks to the nearby Julian Prealps, contribute to make this land a place of the soul. Knowing fully its deep wine making





The Devil's Bridge, symbol of
Cividale del Friuli

The "ponca", the typical soil
of the Oriental Hills of Friuli,
mainly composed of Marls
(calcarean) and Sandstone
(layered sands)

tradition and identity, as strong as that of the
generous Friulian people, is a privilege to be
grasped at every glass, a vivid witness of a
centuries-old tradition.

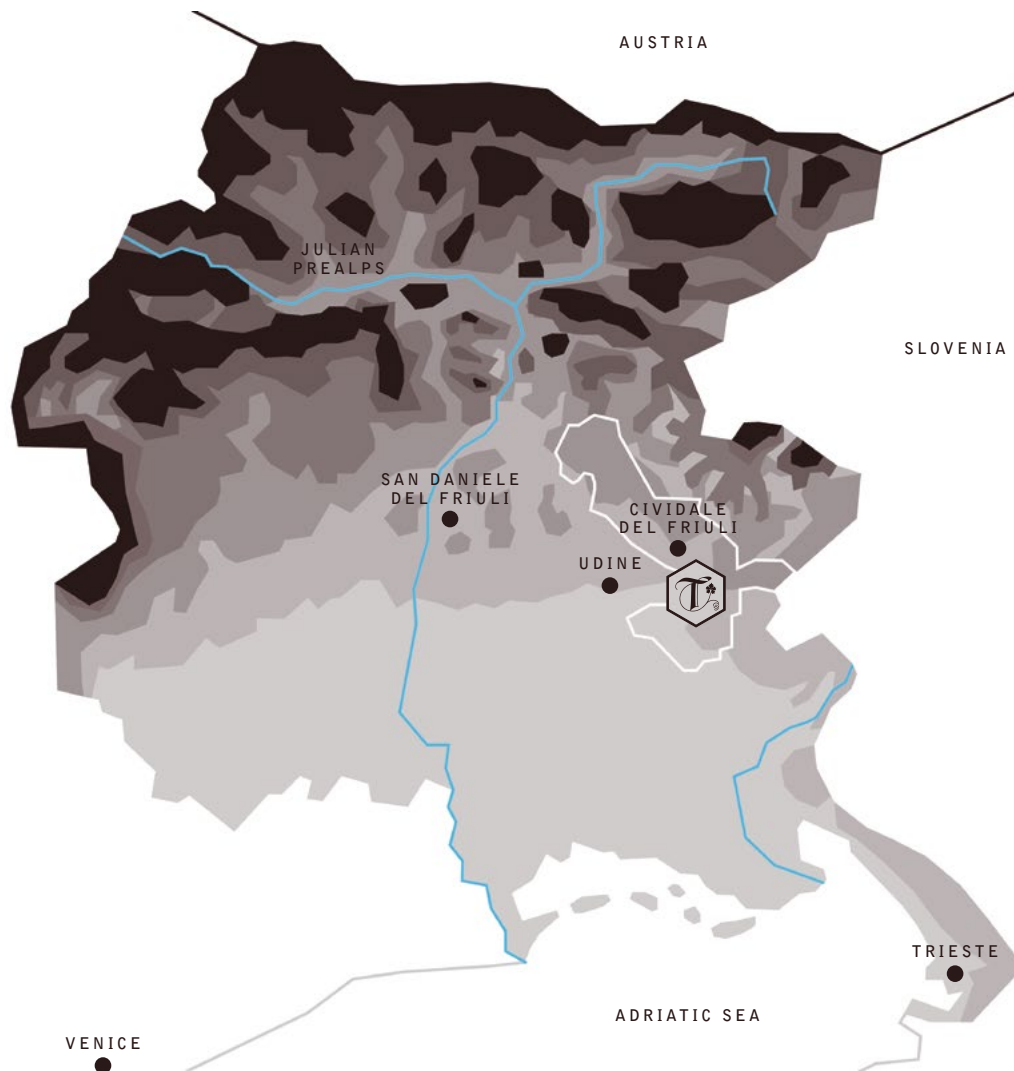




■ DOC ZONE FRIULI COLLI ORIENTALI



■ FRIULI VENEZIA GIULIA - ITALIA







ANCIENT GESTURES, FOR A RITUAL THAT RENEWS A WORK OF DEDICATION

Hands caressing the earth, hands tying canes, rhythms and rules, which gives or takes away, hands pruning to let breathe. Hands that can be found in every glass of Tunella wine. finally reap the fruits of labor with delicate In this scenario, man can only accompany self-confidence. The identity of a territory, the the things surrounding him, but must do culture of the men who have worked it over so skillfully. Tasting becomes a moment of the centuries, the nature itself, which dictates celebration, of the wines which are one-of-a-





Steel tanks are the best solution for the temperature control during the fermentation and maturation sur lie of whites

French oak barriques and tonneaux are the ideal means to obtain harmonious and qualitative flawless red wines

kind works, where the artist does not repeat himself and exclusivity is given by a ritual, which is renewed every year. Where the sensory joy finds the key to its interpretation in the most delicate genuineness.







BRUT MILLESIMATO

In the Charmat method, ilMille encounters
Pinot Nero and Ribolla Gialla grapes,
followed by fermentation in French oak
barriques, followed by slow refinement, first
in the sealed tanks with periodic remuages,
and finally, in the bottle. Millesimato Tunella
goes through an elegant journey, to be
discovered at least a year and a half after
the harvest.



CLASSIC WHITES

In a territory particularly suited to white wines, international varieties such as Pinot Grigio, Chardonnay and Sauvignon, and the native varieties, Malvasia, Friulano and Ribolla Gialla, vinified in steel tanks, give life to harmonious wines capable of embellishing the set tables in the spring following their harvest.





750ML



750ML 1500ML 3000ML



375ML 750ML 1500ML 3000ML

Only the continued
commitment of man,
respectful of the
environment, leading to
wines of excellence.



After the organic fertilization
of the vineyards (every
two or three years), the
fruiting shoots are selected
during the winter pruning.
Subsequently, after the
spur pruning, we move on
to the tying.

The disbudding, with the selection of the shoots, together with the suckering and topping, are the three spring activities useful for ensuring the



optimal balance of the vegetative part.



After defoliation, to improve ventilation, the thinning of the still green bunches is essential to leave only the best fruits on the vine.

The harvest, solely done by hand, welcomes bunches that radiate tales of tradition and a sense of trust in the future.



CLASSIC WHITES

The whole grapes are gently pressed. Then follows the fermentation and aging sur lie in **steel tanks** at controlled temperature with frequent bâtonnage.



Available in the spring following the harvest.

SINGLE VINEYARD WHITES

BIANCOSESTO

The destemming and skin



contact, the gentle crushing, fermentation and aging sur lie in **30 hl Slavonian oak** barrels at controlled temperature with frequent bâtonnage.

Available at least a year and a half from harvest.

THE SINGLE VINEYARD WHITES

The gentle crushing after a maceration on skins of the grapes from three distinctive plots, the fermentation and aging sur lie in big Slavonian oak barrels with frequent bâtonnages. This is the story of our single variety crus Colmatiss Sauvignon, Coldebliss Ribolla Gialla and Colbajè Pinot Grigio. Pearls of the tradition, to be tasted at least a year and a half after the harvest.



BIANCSESTO

THE NATIVE WHITE BLEND

Selected grapes from two great native
grapes, from a single vineyard, for a precise
expression of the territory: Biancosesto
let Friulano and Ribolla Gialla speak on
the palate. The short cold maceration,
fermentation and aging sur lie with frequent
bâtonnage in big Slavonian oak barrels: to
be experienced at least a year and a half
after the harvest.



750ML 1500ML 3000ML





CLASSIC REDS

The big French oak barrels are the treasure chest for our Pinot Nero, Merlot, Cabernet Sauvignon and Cabernet Franc. They are the classic international varieties, which together with the native Refosco dal Peduncolo Rosso, represent the tradition. Wines recognized for their personality and excellence, capable of making the senses blossom in the spring that begins a year and a half after the harvest.





750 ML



375 ML 750 ML 1500 ML 3000 ML

Wines with character and intense flavors carrying with them the soul of a territory forged by the love and wisdom of man.

The pruning during the winter vegetative rest and the subsequent spur pruning and tying are entrusted to expert hands.



Every two or three years, in autumn, between harvest and pruning, organic fertilization is practiced in all the vineyards.

The practice of thinning the bunches before veraison is aimed at preserving all the vital force of the plant only to achieve the best fruits.



The suckering, together with disbudding and topping, are the three spring activities useful for ensuring the optimal balance between the green part and future fruits.



The harvest, carried out by hand, is the prerequisite for a winemaking that aims at high quality, with perfect grapes, harvested at their best stage of ripeness.

CLASSIC REDS

Destemming, pressing, maceration and fermentation in steel tanks in contact with the skins with frequent



pumping over. After racking off, follows maturation in **25 hl French oak barrels.**

Available at least a year and a half from harvest.

SINGLE VINEYARD REDS

ARCIONE

Light drying in boxes. Destemming and crushing. Maceration and fermentation in contact with the skins in steel tanks with frequent pumping over. After racking off, follows long refining in **5 hl French oak tonneaux.**

Available at least two years after harvest for the

Schioppettino, four years for the Arcione and five years for the Pignolo.

THE SINGLE VINEYARD REDS

Their character is bold and elegant: the crus Schioppettino and Pignolo are the authentic expression of Friuli. The two well-known native grapes follow the rigor of tradition. After a slight drying of the grapes, they are aged in French oak tonneaux, to tell a story of patient waiting, respectively of two and five years of evolution, before presenting themselves to the public.



750ML 1500ML 3000ML



750ML 1500ML 3000ML

ARCIONE

THE NATIVE RED BLEND

The best native red production defines Arcione's character, which comes to life from a careful selection of Pignolo and Schioppettino grapes. In the glass there is the encounter of a strong personality and a recognizable structure, after a slight drying of the grapes it is refined in French oak tonneaux, which offers the best sensory experience about four years after the harvest.



750ML 1500ML 3000ML



PASSITO WINES

The drying of the grapes is the common denominator of these three white meditation wines. Verduzzo Friulano and Picolit, native single varieties, are subsequently refined in French oak barrels. Alongside them, Noans, a blend of Riesling Renano, Traminer Aromatico and Sauvignon vinified in steel. We shall wait patiently for the tasting: Verduzzo and Noans a year and a half after the harvest, Picolit after at least three years.





EACH GIFT ENCOMPASSES AN EMOTION, TRAVELING FROM HEART TO HEART

Birthdays, anniversaries, traditions: gifts celebrate small and big moments in life. Thinking about someone, in this way, takes on a meaning which goes beyond the simple gesture: it is the symbol of what you feel for that person. Giving a wine rich in personality, such as those signed Tunella, represents a deeper intention:

expressing a style and showing esteem, affection, closeness. Our gift boxes thus become perfect treasure chests, as well as customizable, with a choice among white, red, passito and ilMille sparkling wine, for an experience starting from the heart and arriving back there, in your heart.



PRESTIGE SINGLE CARDBOARD BOX
printed
500 ml bottle
REF. A



PRESTIGE SINGLE CARDBOARD BOX
printed
750 ml bottle
REF. B



PRESTIGE SINGLE CARDBOARD BOX
printed
1500 ml bottle
REF. C



PRESTIGE GIFT BOX

printed

2 bottles

REF. D

3 bottles

REF. E



PRESTIGE SINGLE TOTE BAG
printed
750 ml bottle
REF. F
1500 ml or 3000 ml bottle
REF. G



PRESTIGE SINGLE CARDBOARD BOX
 printed
 750 ml IIMille bottle
 REF. H



PRESTIGE SINGLE CARDBOARD BOX
 printed
 1500 ml IIMille bottle
 RIF. I



WOODEN BOX
2 bottles
REF. L



Each box, internally,
is embellished
with Tunella
watermarked paper.

WOODEN BOX
3 bottles
REF. M



WOODEN BOX
4 bottles
REF. N
6 bottles
REF. 0



Each box, internally,
is embellished
with Tunella
watermarked paper.



WOODEN SINGLE BOX
1500 ml bottle
REF. P
3000 ml bottle
REF. Q









GAMBERO ROSSO VINI D'ITALIA

	Biancosesto	2017
	L'Arcione	2013
	Valmasia Malvasia	2018
	Pinot Grigio	2018
	Col de Bliss Ribolla Gialla	2017
	Rjgialla Ribolla Gialla	2018
	Col Matiss Sauvignon	2017
	Noans	2017
	Schioppettino	2016



	eccellente (<i>max average</i>)
	molto buono/ottimo, ha raggiunto le degustazioni finali (<i>very good/excellent, finalist for the 3 glasses</i>)
	da molto buono a ottimo (<i>very good/excellent</i>)
	da discreto a buono (<i>fair/good</i>)



BIBENDA FONDAZIONE ITALIANA SOMMELIER

	Biancosesto	2017
	L'Arcione	2015
	Noans	2017
	Pignolo	2013
	Schioppettino	2016



	eccellente (<i>excellent</i>)
	grande livello e spiccato pregio (<i>high quality</i>)
	buon livello, particolare finezza (<i>very good</i>)
	medio livello, piacevole fattura (<i>good</i>)



DANIELE CERNILLI GUIDA ESSENZIALE AI VINI D'ITALIA



Biancosesto

2017

90 pt Col Matiss Sauvignon 2017

89 pt Valmasia Malvasia 2018



La Tunella Azienda Agricola



vini sopra il 95/100 (13% dei vini recensiti)
wines above 95/100 points (only 13% of the reviewed wines)



max. punteggio cantina
(winery max score)

100 pt. max. punteggio vino
(wine max score)



LUCA MARONI ANNUARIO DEI MIGLIORI VINI ITALIANI

95 pt Schioppettino 2016

Consistenza: 32 - Equilibrio: 32 - Integrità: 31

Consistency: 32 - Balance: 32 - Integrity: 31

94 pt Biancosesto 2017

94 pt Col Matiss Sauvignon 2017

93 pt Noans 2017

91 pt L'Arcione 2015

90 pt Valmasia Malvasia 2018

90 pt Pinot Grigio 2018

90 pt Pignolo 2013

88 pt Rgjialla Ribolla Gialla 2018

91,66 (+1,57%) IP complessivo

99 pt. massimo punteggio (*max score*)

Consistenza: 33 + Equilibrio: 33 + Integrità: 33
(Consistency: 33 + Balance: 33 + Integrity: 33)





VITAE - LA GUIDA VINI ASSOCIAZIONE ITALIANA SOMMELIER

★★★★	Biancosesto	2017
★★★	Col Matiss Sauvignon	2017
★★★	L'Arcione	2015
★★★	Noans	2017
★★★	Friulano	2018
★★★	Valmasia Malvasia	2018
★★★	Pinot Grigio	2018
★★★	Pignolo	2013
★★★	Schioppettino	2016

★★★★	≥91 pt. eccellente (<i>max average</i>)
★★★★	89/90 pt. ottimo/eccellente (<i>very good/excellent</i>)
★★★	85/88 pt. ottimo (<i>very good</i>)
★★★	80/84 pt. buono (<i>good</i>)
★★★	75/79 pt. discreto (<i>fair</i>)

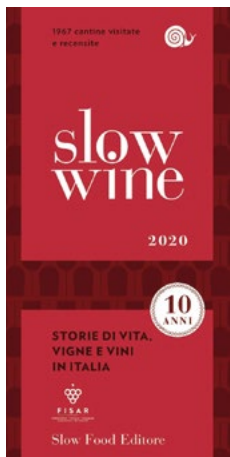


VINI BUONI D'ITALIA TOURING CLUB ITALIANO

★★★★★	Biancosesto	2017
★★★★★	Valmasia Malvasia	2018
★★★★★	Col Livius Friulano	2017
★★★★★	Col de Bliss Ribolla Gialla	2017
★★★★	Friulano	2018

★★★★★	vino ottimo, da consigliare assolutamente (<i>excellent wine, to be absolutely recommended</i>)
★★★★	vino buono, bevibile e piacevole (<i>good quality wine, very pleasant to drink</i>)





SLOW FOOD SLOW WINE

Biancosesto

Rjgialla Ribolla Gialla

Col Matiss Sauvignon

Valmašia Malvasia

Pignolo

2017

2018

2017

2018

2013



I VINI DI VERONELLI GUIDA ORO

91 pt.	★★★	Pignolo	2013
90 pt.	★★★	Biancosesto	2017
90 pt.	★★★	Arcione	2015
90 pt.	★★★	Col Matiss Sauvignon	2017
90 pt.	★★★	Schioppettino	2016
89 pt.	★★	Col de Bliss Ribolla Gialla	2017
88 pt.	★★	Valmašia Malvasia	2018
88 pt.	★★	Pinot Grigio	2018
88 pt.	★★	Noans	2017

BIANCOSTESTO 2017

“è il vino che più ci ha colpiti, in cui Friulano e Ribolla Gialla si esaltano a vicenda”

“It is the wine that most struck us, where Friulano and Ribolla Gialla elate one another”

RJGIALLA RIBOLLA GIALLA 2018

“profuma di mela e pesca gialla, mentre in bocca è immediato”

“Aromas of apple and yellow peach on the nose with a prompt palate”



★★★

vino ottimo (*excellent wine*)
90-93/100

★★

vino buono (*good quality wine*)
86-89/100





ROBERT PARKER WINE ADVOCATE

92+ pt.	Biancosesto	2016
92 pt.	Col Matìss Sauvignon	2016
92 pt.	Col Livius Friulano	2016
89 pt.	Pinot Grigio	2017

BIANCOSTESTO 2016

„Ho sempre coltivato un’ammirazione particolare per questo vino, in primis, perché rappresenta in maniera così autentica i vitigni autoctoni del Friuli e secondariamente perché è una vera delizia da bere”

„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”

COL MATÌSS SAUVIGNON 2016

„Col Matìss Sauvignon Friuli Colli Orientali 2016 ha un approccio più cerebrale ed elaborato al vitigno”

„The 2016 Friuli Colli Orientali Sauvignon Col Matìss represents a more cerebral and labor-intensive approach to the grape”



WINE & SPIRITS 33RD ANNUAL BUYING GUIDE

92 pt. Biancosesto 2017

TOP 100 BEST BUYS OF 2019

• “Questo vino unisce le note floreali e di mandorla del Friulano alla vibrante acidità e piccantezza agrumata della Ribolla Gialla. È un blend vivace, ben equilibrato con una sensazione fresca e intensa che sale attraverso un saporito finale di frutta secca”

• This wine brings together the floral and almond notes of friulano with the racy acidity and tangy citrus flavors of ribolla gialla. It’s a lively, well-balanced blend with a cool and zesty feel, right up through the savory nut-skin finish”





WINE & SPIRITS

OCTOBER 2019
YEAR'S BEST FRIULIAN WINES

92 pt.	Biancosesto	2017
TOP 100 BEST BUYS OF 2019		
90 pt.	Col Bajè Pinot Grigio	2017
88 pt.	Friulano (<i>Best Buy</i>)	2018
88 pt.	Rgjialla Ribolla Gialla (<i>Best Buy</i>)	2018

BIANCOSESTO 2017

· “Questo vino unisce le note floreali e di mandorla del Friulano alla vibrante acidità e piccantezza agrumata della Ribolla Gialla. È un blend vivace, ben equilibrato con una sensazione fresca e intensa che sale attraverso un saporito finale di frutta secca”

· *This wine brings together the floral and almond notes of friulano with the racy acidity and tangy citrus flavors of ribolla gialla. It's a lively, wellbalanced blend with a cool and zesty feel, right up through the savory nut-skin finish”*



WINE ENTHUSIAST

BEST OF YEAR 2019
(BUYING GUIDE)

91 pt.	Biancosesto	2017
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· Un blend 50% Friulano e 50% Ribolla Gialla affinato in grandi botti, ha note seducenti di pomodorini pressati, pompelmo e frutti tropicali. Gli aromi proseguono al palato di corpo medio e elegante struttura con sensazioni di albicocche mature, pere gialle e una nota di mandorla.

· *A fifty-fifty blend of Friulano and Ribolla Gialla aged in large casks, this has alluring aromas of crushed tomato vine, grapefruit and tropical fruit. The aromas carry over to the elegantly structured, medium-bodied palate along with mature apricot, yellow pear and an almond note.*

WINE ENTHUSIAST

WEB 2019 - www.winemag.com

91 pt.	Biancosesto	2017
90 pt.	Sauvignon	2018
90 pt.	Col Matiss Sauvignon	2017
89 pt.	Rgjialla Ribolla Gialla	2018
89 pt.	Pinot Grigio	2018
89 pt.	Friulano	2018





TUNELLA

GENUINE ART FROM THE HILLS

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