

TUNELLA

GENUINE ART FROM THE HILLS

2022





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,
hands pruning to let breathe. Hands that
finally reap the fruits of labor with delicate
self-confidence. The identity of a territory, the
culture of the men who have worked it over
the centuries, the nature itself, which dictates

rhythms and rules, which gives or takes away,
can be found in every glass of Tunella wine.
In this scenario, man can only accompany
the things surrounding him, but must do
so skillfully. Tasting becomes a moment of
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.

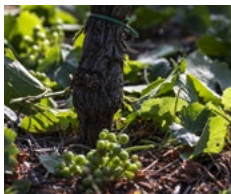


After the organic fertilization of the vineyards (every two or three years), the fruiting shoots are selected during the winter pruning. Subsequently, after the spur pruning, we move on to the tying.

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.



BIANCOSESTO

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



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.



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 varietals, 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
2022
3 BICCHIERI

BIBENDA
2022
5 GRAPPOLI

Doctor Wine
by Daniele Cerilli
2022
FACCINO DOCTORWINE
95

VINIBUONI D'ITALIA
Touring Club Italiano
2022
★★★★

EMIGLIORI VINI ITALIANI
Luca Maroni
2022
95

I VINI DI VERONELLI
GUIDA ORO
2022
90

vita e
Associazione Italiana Sommelier
2022
tttt

slow wine
Slow Food
2022

2021
Decanter
WORLD WINE AWARDS
92
POINTS

2022
JAMES SUCKLING.COM
92
POINTS

2022
WINE & SPIRITS
91
POINTS



GAMBERO ROSSO VINI D'ITALIA

	Biancosesto	2019
	Colmatiss Sauvignon	2019
	Schioppettino	2018
	Arcione	2017
	Noans	2019
	Friulano	2020
	Valmasia Malvasia	2020
	Pinot Grigio	2020
	Colbajè Pinot Grigio Ramato	2019
	Coldebliss Ribolla Gialla	2019
	Rjgialla Ribolla Gialla	2020
	Pignolo	2016



BIBENDA FONDAZIONE ITALIANA SOMMELIER

	Biancosesto	2019
	Arcione	2017
	Noans	2019
	Pignolo	2016
	Schioppettino	2018
	Friulano	2020
	Colmatiss Sauvignon	2019
	Valmasia Malvasia	2020
	Colbajè Pinot Grigio Ramato	2019
	Coldebliss Ribolla Gialla	2019
	Rjgialla Ribolla Gialla	2020
	Pinot Grigio	2020



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



	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

	95 pt	Biancosesto	2019
	94 pt	Colmatiss Sauvignon	2019
	93 pt	Rjgialla Ribolla Gialla	2019

★★ Tunella Azienda Agricola



VINI BUONI D'ITALIA TOURING CLUB ITALIANO

★★★★	Biancosesto	2019
★★★★	Friulano	2020
★★★★	Coldebliss Ribolla Gialla	2019
★★★★	Pignolo	2016
★★★	Arcione	2017

vini che raggiungono il 95/100 (17% dei vini recensiti)
wines above 95/100 points (only 17% of the reviewed wines)

★★★ max. punteggio cantina
(winery max score)



vino d'eccellenza, espressione assoluta del vitigno
(excellence wine, absolute expression of the varietal)

★★★★ vino ottimo, da consigliare assolutamente
(excellent wine, to be absolutely recommended)

★★★ vino buono, bevibile e piacevole
(good quality wine, very pleasant to drink)





LUCA MARONI ANNUARIO DEI MIGLIORI VINI ITALIANI

95 pt	Biancosesto	2019
Consistenza: 31 - Equilibrio: 33 - Integrità: 31 <i>Consistency: 31 - Balance: 33 - Integrity: 31</i>		
94 pt	Pinot Grigio	2020
94 pt	Arcione	2017
94 pt	Colbajè Pinot Grigio Ramato	2019
93 pt	Colmatiss Sauvignon	2019
92 pt	Friulano	2020
92 pt	Pignolo	2016
90 pt	Schioppettino	2018
90 pt	Coldebliss Ribolla Gialla	2019

99 pt. massimo punteggio (*max score*)

Indici complessivi: (*Overall indexes*)
Consistenza: 31,2 + Equilibrio: 31,2 + Integrità: 30,8
(*Consistency: 33 + Balance: 33 + Integrity: 33*)

IP complessivo: (*Overall IP*)
93,33 (+1,82 %)

BIANCOSESTO 2019

“Non ci si potrebbe attendere di meglio in tema di souplesse, di grazia, di levigatezza e dolcezza d’incipit olfattivo”.

“One could not expect any better in terms of souplesse, grace, smoothness and sweetness of the olfactory incipit”.



I VINI DI VERONELLI GUIDA ORO

92 pt.	★★★ Colmatiss Sauvignon	2019
90 pt.	★★★ Biancosesto	2019
90 pt.	★★★ Coldebliss Ribolla Gialla	2019
90 pt.	★★★ Arcione	2017
90 pt.	★★★ Pignolo	2016
89 pt.	★★ Schioppettino	2018
88 pt.	★★ Valmasia Malvasia	2020
87 pt.	★★ Friulano	2020
87 pt.	★★ Colbajè Pinot Grigio	2018



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



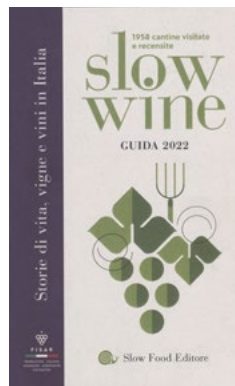
vino buono (*good quality wine*)
86-89/100





VITAE - LA GUIDA VINI ASSOCIAZIONE ITALIANA SOMMELIER

ttttt	Biancosesto	2019
ttttt	Arcione	2017
tttt	Colmatiss Sauvignon	2019
tttt	Noans	2019
tttt	Pignolo	2016
tttt	Valmasia Malvasia	2020



SLOW WINE SLOW FOOD

Friulano	2020
Pignolo	2016
Colmatiss Sauvignon	2019
Biancosesto	2019
Colbajè Pinot Grigio Ramato	2019
Arcione	2017

ttttt	≥91 pt. eccellente (<i>excellent</i>)
ttttt	89/90 pt. ottimo/eccellente (<i>very good/great</i>)
tttt	85/88 pt. ottimo (<i>very good</i>)
ttt	80/84 pt. buono (<i>good</i>)
t	75/79 pt. discreto (<i>fair</i>)



FRIULANO 2020

“Al naso è invitante, fruttato, con note di mandorla dolce, mentre in bocca risulta rotondo e corposo”.

“The nose is inviting, fruity, with notes of sweet almond, while the mouth feels round and full-bodied”.

PIGNOLO 2016

“Un vino ampio, espressivo e di carattere, che ricorda la prugna matura e i frutti rossi. Il sorso è avvolgente e grintoso, dotato di una particolare spinta acida e tannica, e con un finale lungo e piacevole”.

“A wide wine, expressive and full of character, reminiscent of ripe plum and red berries. The taste is all encompassing and bold, provided with a particular acidic and tannic drive, and a long pleasant finish”.

92 pt.	Biancosesto	2018
92 pt.	Colmatiss Sauvignon	2018
91 pt.	Rjgialla Ribolla Gialla	2019
89 pt.	Pinot Grigio	2019

Reviewed by Monica Larner



90 pt.	Biancosesto - web	2018
90 pt.	Pinot Nero - Oct 21	2018
90 pt.	Colmatiss Sauvignon - web	2018
89 pt.	Pinot Grigio - web	2019
89 pt.	Refosco dal p.r. - Oct 21	2018
89 pt.	Sauvignon - web	2019

Reviewed by Alison Napjus

BIANCOSESTO 2018

Un assemblaggio di parti uguali di Friulano e Ribolla Gialla, il Biancosesto Tunella 2018 Friuli Colli Orientali è il mio vino preferito in questo insieme di nuove uscite. Insieme queste due uve offrono luminosità e intensità con una bella gamma di aromi che spazia dalla pesca fresca, alla mandorla dolce e alla pera polposa. Il vino si espande sul palato con una media consistenza e un tante scorze agrumate in chiusura, un ottimo abbinamento con una torta di spinaci e ricotta.

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 midweight texture and lots of zesty citrus on the close, a great partner to a spinach and ricotta pie.



BIANCOSESTO 2018

“Note invitanti di guava, scorza candita di pompelmo rosa e pesca bianca sono il preludio vivace ed espressivo per questo bianco fresco ed equilibrato. Corpo leggero verso medio corpo ben integrato, termina con un finale leggermente succoso e infuso di dragoncello. Friulano e Ribolla Gialla”.

“Enticing notes of guava, candied pink grapefruit peel and white peach are a lively and expressive entrance for this fresh and balanced white. Light-to medium-bodied and well-knit, ends with a lightly juicy, tarragon-infused finish. Friulano and Ribolla Gialla”.



DECANTER WORLD WINE AWARDS 2021 DECEMBER 2021

92 pt.	Biancosesto	2019
92 pt.	Rjgialla Ribolla Gialla	2020

Reviewed by Tina Gellie

BIANCOSESTO 2019



“Aromatico, con note di limone, pepe, pera e mela croccante che conducono al palato sensazioni di curcuma e di mela rossa”.

“Aromatic, with hints of lemon, pepper, pear and crunchy apple leading on to palate of turmeric and red apple”.

RJGIALLA 2020



“Un bianco di classe e concentrato che ha una consistenza cremosa, quasi oleosa, grazie al lungo affinamento sui lieviti. Senza legno, il melone generoso, le prugne e le mele cotte continuano attraverso il finale agrumato. Da provare con piatti di verdure agrodolci come la caponata”.

“A classy, concentrated white that has a creamy, almost oily texture thanks to long lees ageing. Unoaked, the generous melon, plums and baked apples continue through the citrus finish. Try with sweet-sour vegetable dishes like caponata”.



JAMESUCKLING.COM

92 pt.	Arcione	2017
92 pt.	Pignolo	2016
92 pt.	Pinot Nero	2019
92 pt.	Biancosesto	2019
91 pt.	Rjgialla Ribolla Gialla	2020
91 pt.	Pinot Grigio	2020
91 pt.	Colmatiss Sauvignon	2019
90 pt.	Sauvignon	2020

PINOT GRIGIO 2020

“Pera fresca, melone, limone e pesca bianca al naso. Corpo medio con un’acidità croccante e un palato cremoso e fruttato. Finale succoso. Da bere ora”.

“Fresh pear, honeydew melon, lemon and white peach on the nose. It’s medium-bodied with crisp acidity and a creamy, fruity palate. Juicy finish. Drink now”.

PINOT NERO 2019

“Un rosso morbido e cremoso con aromi e sapori di prugna, fragola e cioccolato. Corpo medio. Finale delizioso. Da bere ora”.

“A soft, creamy red with plum, strawberry and chocolate aromas and favors. Medium body. Delicious finish. Drink now”.

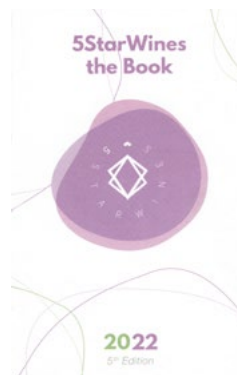




WINE & SPIRITS JANUARY 2021

91 pt. Biancosesto 2019
90 pt. Friulano 2020

Reviewed by Stephanie Johnson



5STARWINES THE BOOK

93 pt. Colmatiss Sauvignon 2019

BIANCOSESTO 2019

“Friulano e Ribolla Gialla si fondono armoniosamente in questo vino floreale e profumato di mandorle. I suoi aromi di pesca bianca e mandarino sono succosi e freschi, intrecciati da un'acidità che fa venire l'acquolina in bocca in una struttura liscia e cremosa. La sua ricchezza e la sua spinta lo collocano al meglio per la cena del Ringraziamento”.

“Friulano and ribolla gialla dovetail harmoniously in this floral, almond-scented wine. Its flavors of white peach and tangerine are juicy and fresh, woven together by mouthwatering acidity in a smooth, creamy texture. Its richness and lift place it with Thanksgiving dinner”.



COLMATISS SAUVIGNON 2019

“Delizioso assemblaggio di Tocai Friulano e Ribolla con un carattere erbaceo molto preciso e intenso. Note di citronella e finocchio caratterizzano l'appetitoso palato assieme a una mélange di morbidi frutti gialli e bianchi. Questo è un vino rinfrescante ed espressivo pronto ora, anche se può contare ancora diversi anni in più nel tempo. Da bere ora o nei prossimi 2-3 anni”.

“A lovely blend of Tocai Friulano and Ribolla with a very precise, intense herby character. Lemon grass, and fennel notes feature on the mouthwatering palate allied to a medley of soft yellow and white fruits. This is a refreshing and expressive wine ready now but with several more years on its side. Drink now or next 2-3 years”.





TUNELLA

GENUINE ART FROM THE HILLS

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