TUNELLA GENUINE ART FROM THE HILLS

2025





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





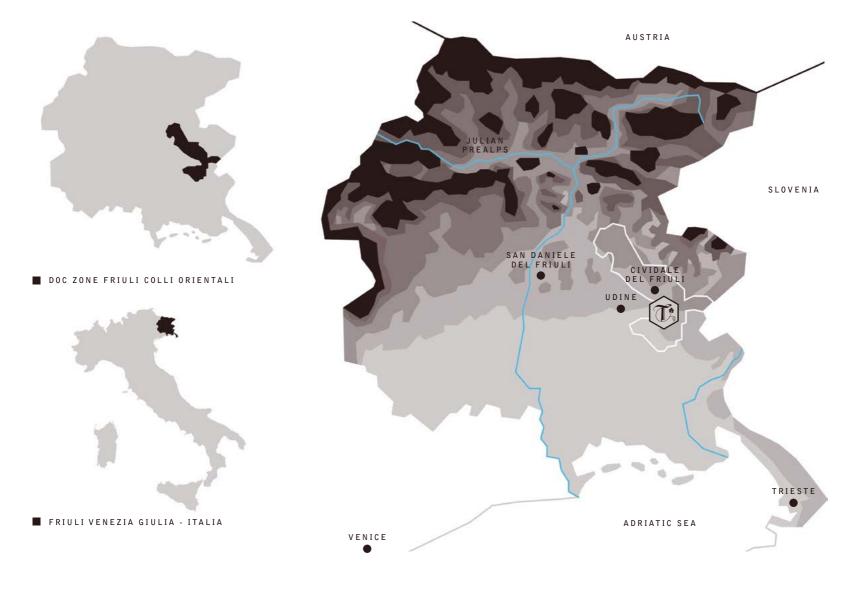


The Devil's Bridge, symbol of Cividale del Friuli

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.









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

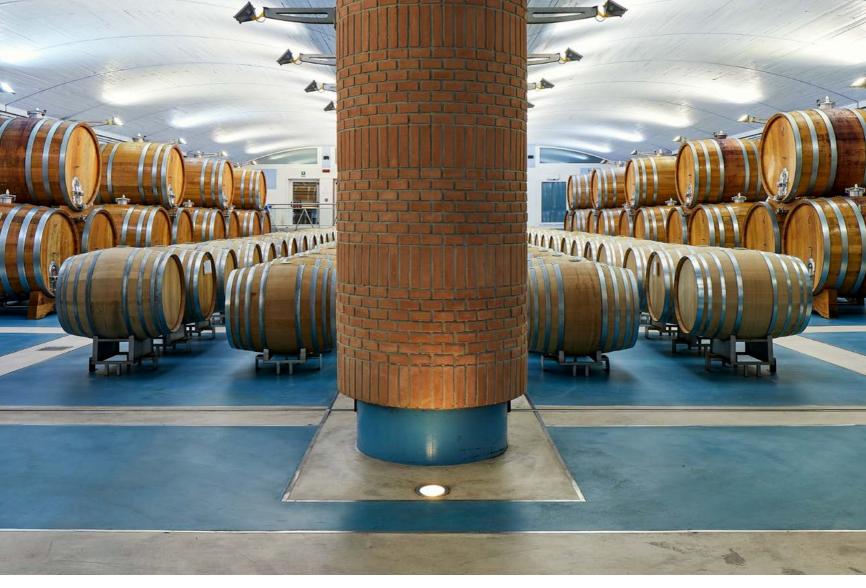
French oak barriques and tonneaux are the ideal means to obtain harmonious and qualitative flawless red wines

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 CUVÉE MADRE

In this cuvée we find all the elegance of
Pinot Noir. After an initial refinement,
partly in wood and partly in steel, the wines
come together in a long fermentation on the
lees to create a brut of great harmony.

Cuvée Madre is a tribute to those who give
life, lives with care and cherish gratitude.

The 11.4 sets a moment to pause and an
occasion to celebrate respect for a gift to
toast to.



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.







TUNELLA.IT







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



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.



BIANCOSESTO

The destemming and skin







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



Available in the spring following the harvest.

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.







HOME

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.







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.







TUNELLA.IT





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.



CLASSIC REDS

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



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



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.

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

Available at least a year and a half from harvest.

Schioppettino, three years for the Arcione and four 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 four 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 three years
after the harvest.



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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: at least a year and a half from harvest.

HOME













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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 Cuvée Madre 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









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PRESTIGE GIFT BOX

printed 2 bottles REF. D 3 bottles

REF. E





<u>j</u>

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









PRESTIGE SINGLE CARDBOARD BOX printed 750 ml Cuvée Madre bottle REF. H

PRESTIGE SINGLE CARDBOARD BOX printed 1500 ml Cuvée Madre bottle RIF. I





<u>j</u>





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



O





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HOME



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



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









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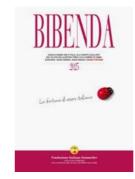
ESTATE





GAMBERO ROSSO VINI D'ITALIA 2025

	Biancosesto	2022
	Colbajè Pinot Grigio Ramato	2022
	Schioppettino	2021
T T	Arcione	2020
T T	Friulano	2023
T T	Pignolo	2019
TT	Pinot Grigio	2023
77	Coldebliss Ribolla Gialla	2022
	Rjgialla Ribolla Gialla	2023
TT	Colmatiss Sauvignon	2022



BIBENDA FONDAZIONE ITALIANA SOMMELIER 2025

****	Biancosesto	2022
***	Arcione	2020
***	Pignolo	2019
***	Colmatiss Sauvignon	2022
***	Schioppettino	2021
***	Friulano	2023
***	Colbajè Pinot Grigio Ramato	2022
***	Coldebliss Ribolla Gialla	2022
***	Rjgialla Ribolla Gialla	2023
***	Pinot Grigio	2023



Segnala le aziende che hanno conquistato per ogni stella 10 volte i tre bicchieri (It reports the companies that have achieved 10 times the three glasses for each star)

eccellente (excellent)

molto buono/ottimo, ha raggiunto le degustazioni finali. (very good/great wine, finalist for the 3 glasses)

da molto buono a ottimo (very good/great wine)

da discreto a buono (fair/good)



eccellente (excellent)

vini di grande livello (high quality)



buon livello, particolare finez-

za(very good)



medio livello, piacevole fattura

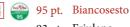
(good)







DANIELE CERNILLI GUIDA ESSENZIALE AI VINI D'ITALIA 2025



93 pt. Friulano 2023

2022

92 pt. Coldebliss Ribolla Gialla 2022

Tunella Azienda Agricola



VINIBUONI D'ITALIA **TOURING CLUB ITALIANO 2025**



Biancosesto W 2022 Valmasìa Malvasia 2023 Pignolo 2019 Rjgialla Ribolla Gialla 2023 Schioppettino 2021



I migliori 300 tra i vini che hanno ottenuto la corona

(The best 300 among the wines that have been awarded the crown)



vino d'eccellenza, espressione assoluta del vitigno

(excellence wine, absolute expression of the varietal)



Finalista di "Oggi le corone le decido io" (A finalist of "Oggi le corone le decido io")



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

recommended)

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





vini che raggiungono il 95/100 (19% dei vini recensiti) wines above 95/100 ponits (only 19% of

the reviewed wines)



max. punteggio cantina (winery max score)









LUCA MARONI ANNUARIO DEI MIGLIORI VINI ITALIANI 2025

Colmatiss Sauvignon 96 pt Consistenza: 32 - Equilibrio: 32 - Integrità: 32 Consistency: 32 - Balance: 32 - Integrity: 32

95 pt.	Pinot Grigio	2023
94 pt.	Arcione	2020
94 pt.	Biancosesto	2022
94 pt.	Colbajè Pinot Grigio Ramato	2022
94 pt.	Friulano	2023
93 pt.	Schioppettino	2021
91 pt.	Rjgialla Ribolla Gialla	2023
90 pt.	Coldebliss Ribolla Gialla	2022
90 pt.	Pignolo	2019



2022

TT ť

TH Pignolo 2019 ttt Rigialla Ribolla Gialla TTT 2023 Arcione 2020 TTT

Coldebliss Ribolla Gialla

≥91 pt. eccellente (excellent)

ASSOCIAZIONE ITALIANA SOMMELIER 2025

VITAE - LA GUIDA VINI

Biancosesto

Friulano

TTT

TTT

++++

tttt 89/90 pt. ottimo/eccellente (very good/great) TH 85/88 pt. ottimo (very good) 80/84 pt. buono (good) 75/79 pt. discreto (fair)

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99 pt. massimo punteggio (max score)

Indici complessivi: (Overall indexes) Consistenza: 31,6 + Equilibrio: 31,1 + Integrita: 30,4 (Consistency: 31,6 + Balance: 31,1 + Integrity: 30,4)

IP complessivo: (Overall IP)

93,10 %



2022

2023

2022



I VINI DI VERONELLI GUIDA ORO 2025

90 pt. ★★★	Biancosesto	2022
90 pt. ★★★	Arcione	2020
90 pt. ★★★	Pignolo	2019
90 pt. ★★★	Schioppettino	2021
89 pt. ★ 🛧	Pinot Grigio	2023
89 pt. ★ 🛨	Coldebliss Ribolla Gialla	2022
89 pt. ★★	Colmatiss Sauvignon	2022



GENTLEMEN THE TOP 50 WHITE WINE 2024 www.gentleman.it

TOP 50 Biancosesto 2021



vino ottimo (excellent wine) 90-93/100



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



BIANCOSESTO 2021

"È invece un vino innovativo il Biancosesto dell'azienda friulana Tunella, felice connubio delle due varietà autoctone, Friulano e Ribolla Gialla, vinificato e maturato con procedure avanzate. Sono vini come questo che le guide cercano di far emergere: ambiziosi, longevi, d'intensa personalità".

"It is, on the other hand, an innovative wine Biancosesto from the Friulian winery Tunella, a happy union of the two indigenous varieties, Friulano and Ribolla Gialla, vinified and aged with advanced procedures. Every guide seeks to bring out wines like this: ambitious, long-lived, with intense personality".

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ROBERT PARKER WINE ADVOCATE JULY 2024

93 pt.	Biancosesto	2022
91 pt.	Colmatiss Sauvignon	2022
89 pt.	Pinot Grigio	2023

Review by Monica Larner



BIANCOSESTO 2022

"Il Biancosesto Tunella 2022 Friuli Colli Orientali sottolinea il suo stile modernista con una consistenza molto ricca e cremosa, modellata dall'affinamento in grandi botti di rovere di Slavonia. Il blend è composto da Friulano e Ribolla Gialla in parti uguali, e il frutto beneficia di terreni marnosi e arenari che sviluppano freschezza e dolce concentrazione."

"The Tunella 2022 Friuli Colli Orientali Biancosesto underlines its throwback modernist style with a very rich and creamy texture shaped by aging in large Slavonian oak casks. The blend is Friulano and Ribolla Gialla in equal parts, and the fruit benefits from marl and sandstone soils that develop freshness and sweet concentration".



JAMESSUCKLING.COM?

JUNI 2024

92 pt.	Rjgialla Ribolla Gialla	2023
92 pt.	Biancosesto	2022
92 pt.	Colmatiss Sauvignon	2022
91 pt.	Colbajè Pinot Grigio Ramato	2022
91 pt.	Sauvignon	2023
91 pt.	Pinot Nero	2022
91 pt.	Arcione	2020
90 pt.	Pinot Grigio	2023
90 pt.	Pignolo	2019
90 pt.	Schioppettino	2021



RJGIALLA RIBOLLA GIALLA 2023

"Al naso offre mele, nettarine e camomilla. È fragrante e fruttato, con un corpo medio-pieno e una consistenza leggermente carnosa. Ottima lunghezza. Da bere subito".

"Apples, nectarines and chamomile on the nose. It's fragrant and fruity with a medium to full body and a lightly fleshy texture. Excellent length. Drink now".







WINE SPECTATOR NOVEMBER 2024 Winespectator.com



VINOUS APRIL 2024 vinous.com



1 pt.	Biancosesto	2022
8 pt.	Pinot Grigio	2023
8 pt.	Sauvignon	2023

92 pt.	Colmatiss Sauvignon	2021
92 pt.	Biancosesto	2021
91 pt.	Colbajè Pinot Grigio Ramato	2021
89 pt.	Pinot Nero	2021
89 pt.	Sauvignon	2022
88 pt.	Pinot Grigio	2022

Review by Eric Guido

BIANCOSESTO 2022

"Questo bianco brillante presenta note succose di ananas, frutto della passione e litchi, accentuate da sentori di zenzero grattugiato, cardamomo macinato, vaniglia e fiori bianchi. La consistenza è ben strutturata e leggermente gessosa, con un finale concentrato e minerale. Friulano e Ribolla Gialla. Da bere ora fino al 2029".

"This bright white features juicy pineapple, passion fruit and lychee notes accented by hints of grated ginger, ground cardamom, vanilla and white blossoms. Well-knit and lightly chalky in texture, with a focused, mineral-driven finish. Friulano and Ribolla Gialla. Drink now through 2029".



COLMATISS SAUVIGNON 2021

"Il Sauvignon Colmatiss 2021 è perfidamente fresco, con un mix stimolante di fiori di campo e spezie dolci, evidenziando mele verdi schiacciate e note di camomilla. Il 2021 si chiude con una lunghezza ammirevole e una concentrazione agrumata, lasciando toni minerali e note di salvia. Tunella ha racchiuso un bel po' di carattere in questo stuzzicante Sauvignon".

"The 2021 Sauvignon Colmatiss is wickedly fresh, wafting up with an invigorating mix of wildflowers and sweet spice, accentuating crushed green apples and hints of chamomile. The 2021 tapers off with admirable length and a citrusy concentration, leaving tactile mineral tones and hints of sage. Tunella has packed a lot of character into this zesty Sauvignon".







DECANTER WORLD WINE AWARDS 2024

decanter.com



92 pt. Colbajè Pinot Grigio Ramato 2022 91 pt.



Biancosesto 2022 88 pt. Colmatiss Sauvignon 2022



FALSTAFF FRIAUL TROPHY 2024 **JUNE 2024** www.falstaff.at

93 pt. Biancosesto 2022

92 pt. Colmatiss Sauvignon





BIANCOSESTO 2022

"Naso accattivante di rosa rossa, poi al palato frutta rossa, marmellata, ciliegia candita e limone. Vino perfetto per un picnic".

"Attractive nose of red rose, then to a palate of red fruit, marmalade, candied cherry and lemon. Perfect picnic wine".



BIANCOSESTO 2022

"Colore verde oliva brillante con sfumature giallo paglierino. Al naso è invitante con note di agrumi succosi, sambuco, pesca rosa succosa, petali di rosa, pompelmo e melograno.

Al palato è fresco, succoso, chiaro, con un frutto ben definito, emozionante ed accessibile; un puro piacere da bere".

"Bright olive green color with straw yellow hues. The nose is inviting with notes of juicy citrus, elderflower, juicy pink peach, rose petal, grapefruit and pomegranate.

The palate is fresh, juicy, clear, with well-defined fruit that is exciting and accessible; a pure drinking pleasure".





2022



VINUM OCTOBER, MAY 2024

17/20 pt. Schioppettino 2020 16/20 pt. Pinot Grigio 2022

20 /20 pt. Massimo punteggio (max score)



5STARWINES THE BOOK 2025

Biancosesto 92 pt. 2022

100/100 pt. Massimo punteggio (max score)

SCHIOPPETTINO 2020

"Profumo ammaliante, quasi seducente, con frutti di bosco scuri come mirtilli, more e cassis, oltre a ciliegie immerse nel cioccolato fondente. Al palato è potente, ma con un corpo più snello, tannini presenti ma affascinanti, acidità ben integrata. Frutta in evidenza anche al palato, elegante speziatura e un lungo finale. In estate, leggermente raffreddato, piacevole con il barbecue".

"The bouquet is captivating, almost seductive, with dark berries such as blueberries. blackberries and cassis, as well as cherries dipped in dark chocolate. The powerful palate shows a leaner body, with tannins in place but fascinating, well-integrated acidity. Fruit also in evidence on the palate, elegant spice and a long finish. In summertime, slightly chilled, will lovely pair with barbecue".



BIANCOSESTO 2022

"Aromi speziati di fieno e di erbe selvatiche, con deliziosi sentori di anice e uva spina. Uno stile unico, profumato e ricco di personalità. In bocca è potente, con un tocco sapido, molto pulito ed espressivo".

"Spicy wild-herb hay aromas, with lovely aniseed and gooseberry hints. Quite a unique style, perfumed with loads of personality. Powerful in the mouth, with a savory touch, very clean and expressive".

TUNFILATI







Azienda Agricola Tunella s.s. Via del Collio, 14 - 33040 Ipplis di Premariacco Udine - Italia T + 39 0432 716030 - F + 39 0432 716494 info@tunella.it - tunella.it

Project, Branding, Packaging and Labeling: Tailor Brand Studio Udine - Art direction: Ivano Boscolo - Copywriting: Anna Zuccaro - Graphic design: Matteo Boscolo - Photography: Massimo Crivellari, Giovanni Boscolo, Fabrice Gallina, Tassotto & Max

