



CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

Established 1780

FACT SHEET

Pinot Nero, La Tunella, Colli Orientali del Friuli, Italy

Exclusive to Corney & Barrow

Introduction

Soft and spicy Pinot Nero with attractive, ripe fruit. From modern, family estate in North-East Italy.

Background

The La Tunella winery, formerly known as the Livio Zorzettig Estate, has been in production since the 1960s under full control of the Zorzettig family in the 'Eastern hills of Friuli' (*Colli Orientali del Friuli*) in north-east Italy's Friuli-Venezia-Giulia region. It was only during the early nineties however, that the family resolved to regenerate the property and concentrate on the production of quality wines. Old vineyards were replanted, new land acquired, new varieties introduced and production was intentionally cut, with harvesting taking place almost entirely by hand. A brand new winemaking cellar and showroom were opened signifying the estate's launch into the national market, with participation at trade fairs and competitions to promote its brand and products further. The 2001 vintage was a turning point for the estate, giving substance to those important choices made over the years. Proud of the results achieved, Gabriella, Massimo, Marco and Barbara, realised that a finding new name for the estate was the final step needed to establish the winery's new identity in the international market. In 2002, Azienda Agricola 'La Tunella' was born, named after the hillside hamlet where the vines are grown. The specific rare mix of marl and sandstone on this hillside is known as 'Ponca' is rich in limestone and potash. It is said to be the key to the quality, flavour and fragrance of La Tunella's wines. The winery concentrates on classic, high quality wines from international varieties which each show the stunning, characteristic viscosity and purity of fruit for which the Friuli-Venezia Giulia region is famous. These exceptionally expressive wines are made with great care and attention from tiny yields. They are sought-after the world over and can command well-deserved, premium prices.

Vineyard information

Location: The *Colli Orientali del Friuli* in the far north-east of Italy by the Slovenian and Austrian borders. Steep hillside slopes here receive extensive exposure to the sun, helping to ripen the grapes.

Climate here is continental, with some Adriatic influences, cooling mountain breezes and protection from bitter northerly winter winds by the Dolomites.

Soil: Calcareous marl and sandstone. 'Ponca' soil in local dialect!

Philosophy: Sustainable. The use of chemicals is strictly limited to promote the health of the vines.

Winemaking Details

Grape Variety is 100% Pinot Nero

Fermentation: After being harvested by hand, one portion of the grapes is gently pressed while the other is held for 3 days at 4°C for about 36 hours. The musts are then added together and fermented very slowly, partially in stainless steel vats, partially in oak barriques for 3 months. The result is a wine with enhanced flavour and aromatics as well as a rounded, full palate.

Maturation: A lengthy series of *batonnage* (lees stirring) is carried out, to produce stable, full bodied wines with a delicate bouquet and the oil-rich texture characteristic of the region.

Tasting Note

Unmistakably Pinot Nero (Italy's name for Pinot Noir) with its crushed, red berry nose and spicy palate. This is an open, fleshy red with soft tannins and delicate tea leaf notes on the finish.

SUMMARY:

Name & Appellation	Pinot Nero, La Tunella, Colli Orientali del Friuli, Italy
Grape Varieties	100% Pinot Nero
Style	Juicy and fruit forward – a modern, international style of Pinot Noir.
Alcohol	13%
Vineyard & Winemaking details	Vines receive maximum exposure to the sun. Marl soils Largely hand-harvested grapes fermented in stainless steel. Lees ageing brings richness.
Closure	Natural cork
Drinkability	Drinking well now and will also continue to develop new nuances and character over 2-3 years.
Tasting Keywords	Soft, spicy, raspberry.