

Jermann

Vintage Tunina 2021

Friuli, Italy

Vintage Tunina from Sauvignon grapes, Chardonnay with Ribolla Gialla, Malvasia Istriana and Picolit added.

It should be noted that this is a genuine field blend. It has a brilliant straw-yellow colour with golden highlights. Its aroma is intense, full, with enormous elegance and persistence, and with hints of honey and wild flowers. Its taste is dry, velvety, and very well-orchestrated, with an exceptional persistence due to its particularly full body.

It is paired with truffled first courses, with a great variety of fish dishes, especially oven -baked fish and fish in sauce, and it can easily be drunk with white meats. We have a particularly good memory of this wine with a pillow of fresh salmon stuffed with parmesan and artichoke. (Daniele Cernilli)

96 James Suckling



Alcohol :13,50 %

Composition: 25% Sauvignon Blanc, 25% Chardonnay, 25% Malvasia Istriana, 22% Ribolla Gialla, 5% Picolit

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James Suckling (JS) : 96 Points (2021)

This has a very fresh and polished character with sliced pears, white nectarines, crushed stones and citrus leaf. Lots of floral undertones, too. Medium- to full-bodied. Sleek textural mouthfeel and steady acidity gives freshness to the fruit and beautifully highlights its mineral backbone. Drink or hold.

Wine Enthusiast (WE) : 92 Points (2021)

An icon of a wine, this latest vintage of Vintage Tunina opens with white peaches drizzled with warm honey, roasted hazelnuts and magnolia. The rounded palate mixes orchard fruits and stone fruits that give way to candied lemon and grapefruit and finishes with vibrant acidity and minerality.

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