

*Vintage
Tunina*

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Vintage Tunina 2019

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)

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Alcohol :13,50 %

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



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James Suckling (JS) : 97 Points (2019)

Such beautiful aromas of sliced pears, green apples, white peaches and lychee fruit. Full-bodied and very reserved, but the complexity and beauty here are so apparent. Give this wine time to show the complexity and allure. One of the great whites of Italy, as always.



Wine Enthusiast (WE) : 95 Points (2018)

One of Friuli's most iconic wines, this racy, elegant white opens with enticing scents of white spring flowers, orchard fruit, citrus and wet stone. Savory and vibrant, the palate boasts intriguing energy and tension, delivering ripe pear, peach, nectarine and lemon drop candy alongside a mineral vein and crisp acidity. Drink through 2028.



Robert Parker (RP) : 94 Points (2016)

This white blend enjoys one of the most popular and heartfelt followings in the varied and beautiful world of vino Italiano. The 2016 Vintage Tunina is a blend of 25% Chardonnay, 25% Sauvignon Blanc, 22% Ribolla Gialla, 23% Malvasia and 5% Picolit. Despite the complexity of the blend, each variety shows its distinct personality with varying degrees of intensity. For example, there is no mistaking the radiant fragrances of the Sauvignon Blanc and the floral layers of the Malvasia. The Chardonnay gives the wine its textural fiber and core weight. The two indigenous grapes, Ribolla Gialla and Picolit, add unmistakable territory-specific personality with lush Mediterranean fruits. Fermentation is kicked off with indigenous yeast in stainless steel. Once 5% or 6% alcohol is achieved, one-quarter of the must is moved to Slavonian oak casks, where it completes fermentation. The wine then rests in oak for 11 months.



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