



## FACTSHEET OF VINTAGE TUNINA

**Type of soil:** Mainly marls and sandstones belonging to the flyschoid formation of the Eocene age, characteristic of the hilly area with south-west, north-east exposure.

**Grape varieties:** Sauvignon, Chardonnay, Ribolla Gialla, Malvasia.

**Alcohol content:** 13,5%.                      **Acidity:** 5,40 ÷ 6,00 ‰.

**Shelf life:** On average 7-8 years, and in the best vintages over 10 years.

**Tasting notes:** Vintage Tunina from Sauvignon grapes, Chardonnay with Ribolla Gialla, Malvasia and a percentage of a local sweet wine. 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)*

**Notes:** The first tests of the field blend date back to the 1973 harvest, and the first vintage put on sale under this name and label was the 1975 harvest. For this particular grape blend, a selection is made of the best grapes which are gathered late, around two weeks after the normal harvest, on a surface of around 16 hectares of vineyard cultivated on Ronco del Fortino. The training system forms used are guyot-cappuccina, with 6.000-7.000 vines per hectare and with a yield of 40-60 quintals.

The name, Tunina, refers to the old owner of the land on which the original vineyard is located and it is dedicated to Casanova's poorest lover, who was a governess in Venice and who was also known by the diminutive "Tunina" (Antonia).

The 2015 harvest of Vintage Tunina represents its 40<sup>th</sup> vintage.

As early as 1979 Luigi Veronelli called it the 'Mennea of Italian wines' (Pietro Mennea was an athlete who in Mexico City on the 12<sup>th</sup> September 1979 ran the 200 meters and won the competition with a time of 19"72 setting the world record and holding it for 17 years); its vintage 1997 won the Wine Of The Year Award by Gambero Rosso on the 28<sup>th</sup> November 1999 and since the same day Silvio Jermann's daughter was born, she was given the name of Sylvia Tunina. Finally the vintage 1998 won the Wine Oscar from the A.I.S (Associazione Italiana Sommelier).

In 2003 Silvio during a visit to the Abbey of Monreale in Palermo, inspired by the interior decorations of Arab-Norman architecture, enriched the label with a Greek fret around the hexagon.

To conclude, we quote from an article by Cesare Pillon which appeared in "Civiltà del Bere" (October 2000). "...but exceptional the Vintage Tunina is, and for many other reasons. No-one until now has ever realised it, but it is the most extraordinary meditation wine in existence. Not in the passive sense (wine to drink while meditating), but in the active sense: it is a wine that makes you meditate..."