



T U N I A

organic vineyards and artisan wines in Tuscany



TUNIA

Tunia was born in 2008 out of the enthusiasm of Francesca, her brother Andrea and their friend Chiara. The winery is located in Val di Chiana, in the province of Arezzo. Here we run 25 hectares of vineyards and olive groves with passion and skill.

Our keyword in the field is “**organic**” and all operations in the cellar are carried out in a **natural way**. Our effort is concentrated on limiting our intervention as much as possible: we only use native yeasts and we avoid clarification, filtering and stabilization. In one word: no shortcuts. This approach results from our desire to produce wines that faithfully reflect the grapes, their area of origin and the vintage.



In the Etruscan pantheon, Tunia was the god who was appealed to the good ripening of the fruit. Hence the name chosen for a winery characterized by old vineyards of **Sangiovese** and **Trebbiano**, planted in 1970, alongside **Cabernet Sauvignon** vineyards planted in 2005.

A small part of Trebbiano has been double-grafted with **Vermentino**. The estate also includes 600 olive trees of **Leccino**, **Moraiolo** and **Frantoio** varieties.

Our plants are surrounded by the green woodlands of the Tuscan hills. Behind the estate is the Dorna Castle, a Lombard complex that has been producing wine for centuries.

Our vineyards and olive groves are bordered by the woodland and a stream, **Chiassobuio**, that gave its name to our first red wine. Over the years **Chiarofiore**, a white macerated wine, the red **Cantomoro** and the rosé **Chiaroscuro** were created. Then, we added **Sottofondo**, a wine that undergoes a second fermentation in the bottle, **Passatempo**, a very traditional “passito” wine, our **grappa** distilled from dried pomace and a small but excellent production of **extra-virgin olive oil**.



SOTTOFONDO

/ Technical datasheet

Toscana Bianco Frizzante IGT
Organic wine

Grapes 100% Trebbiano

Planting year 1970

Yield per hectare 2,500 kilos

Harvest by hand, in crates

Type of soil calcareous-clayey

Altitude 300 m a.s.l.

Location hills on the northern border of Val di Chiana

Exposure south-west

Spontaneous fermentation with native yeasts

Unfiltered and unclarified wine

SOTTOFONDO

/ Description

Sottofondo is the result of a few years of tests and subsequent ageing periods in the cellar to shape our ideal **sparkling** wine with the traditional method of the **second fermentation in the bottle without disgorging**, therefore, **with sediments at the bottom**.

The Trebbiano grapes used for this wine are harvested early, at the end of **August**, to achieve good **acidity**. Then, they undergo natural fermentation without the skins in steel vessels. At the end of **September**, we harvest another portion of grapes, that will be ripe by now, that undergoes **fermentation** - this time **with skins** - for about one month. The two still bases, without any fining or filtering, are kept separated until **February**, when we obtain the must from the grapes left to **dry** in the cellar. At this stage everything is ready for bottling and for the second **fermentation** in the **bottle**.

We assemble everything in the right amounts: lots of freshness and acidity (from the first harvest), some body, structure and colour (from the second one), finally sugar, yeasts and drying overtones (from the dried grapes). This excellent combination is now ready to be bottled allowing **yeasts** to do their job. A few months later, **bubbles** are formed. They are extremely fine, almost imperceptible, and very delicate.

The choice to avoid disgorging (that is why a crown cap is used), fining or filtering is connected to our idea of a **“live wine”** that keeps evolving in the bottle thanks to the presence of yeasts and their remains.

SOTTOFONDO

/ Tasting notes and pairings



The suggested serving temperature for our sparkling wine is rather low, between 8° and 10°.



Sottofondo shows a **well-defined amber** colour, that results both from **maceration with the skins** and the dried grape must used to start up fermentation in the bottle. The wine is **not clear** due to the presence of yeasts.



Pour the wine in the glass without swirling it: you will perceive the intense scent of **yeasts** (resembling breadcrumb), blended with hints of **dried grapes**. After that, you will recognise more delicate notes of **orange blossoms** and **flint**.



A **very fine perlage** will fill your mouth with the first sip. Acidity imparts **great freshness** that goes perfectly with a **smooth** and **slightly bitter** finish.

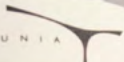


Suggested pairings for Sottofondo are **deep-fried foods**, local **cheese**, **white meat**, pasta dishes with **vegetables**, **eggs**, **cold cuts** and (why not?) a good **pizza** too.

CHIAROFIORE



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CHIAROFIORE

/ Technical datasheet

Toscana Bianco IGT

Organic wine

Grapes 85% Trebbiano, 15% Vermentino

Planting year 1970

Yield per hectare 2,500 kilos

Harvest by hand, in crates

Type of soil calcareous-clayey

Altitude 300 m a.s.l.

Location hills on the northern border of Val di Chiana

Exposure south-west

Spontaneous fermentation with native yeasts

Unfiltered and unclarified wine

CHIAROFIORE

/ Description

An elegant and reactive white wine, with a characteristic orange colour that places it among the so-called **orange wines**. Its appearance results from both the fermentation process made with the skins, as if it was a red wine, and from our Trebbiano whose fully ripe bunches are pink. The final result is an amber-coloured wine with pink reflections.

Chiarofiore is obtained from **four different harvests**, each made into wine separately. The first one takes place in late August when Trebbiano still slightly unripe grapes are picked to obtain a wine with **high acidity**. We allow them to ferment without skins. In mid September we harvest the ripe grapes of Vermentino, allowing them to undergo **maceration for about one month**. At the end of September, another harvest of fully ripe Trebbiano grapes takes place. This time, they undergo **fermentation with the skins**. Finally, in November, a late harvest of Trebbiano is carried out, whose bunches are now slightly **dried** and partly attacked by the **noble rot** (*Botrytis cinerea*). Also, this last portion undergoes maceration.

The four harvests are made into wine separately, all of them in steel tanks. After one year of ageing on the lees, the wines are assembled together before bottling **without clarification or filtering**.

CHIAROFIORE

/ Tasting notes and pairings



Our suggested serving temperature for this white wine is around 14°, namely cool but **not cold**. Open the bottle and wait a few minutes to allow the wine to breathe before drinking it.



After pouring Chiarofiore in the glass, you will see a well-defined **amber colour** - unusual in a white wine - that results from the long period of contact with the skins and the late harvest.



Holding the glass still, you will perceive spicy notes, above all **cloves**. You could perceive a slight hint of sulphur due to the type of wine-making that will disappear immediately. Swirling the glass, you will perceive sweet notes of **almond** and **dried apricot**, mixed with **caramelized aromas** that, after a while, will give room to aromas of **orange peel**.



Now you can taste it. First of all, you will feel **acidity** on the sides of your tongue and an almost **salty** (mineral) flavour on the tip. There could be a slight and temporary effervescence due to the yeasts still working in the bottle. You will also perceive some **astringency** given by the tannins released during fermentation with the skins, although this roughness is balanced by the **smoothness** resulting from the late harvest. Chiarofiore is a full-bodied wine with a long-lingering flavour.



Suggested pairings include **ripened cheese**, **white meats** (rabbit, pork or guinea fowl), dishes based on **liver** and courses with **vegetables**.

N I A



CONTRAPPUNTO

TUNIA

VINO

CONTRAPPUNTO

/ Technical datasheet

IGT Toscana Red
Organic Wine

Grapes Sangiovese 50% Cabernet Sauvignon 50%

Planting year 1970 and 2005

Yield per hectare 30 q

Harvest manual, in crates

Type of soil limestone-clayey

Altitude 300 m

Location hills bordering the Val di Chiana to the North

Exposure south-west

Spontaneous fermentation with indigenous yeasts

Unfiltered and unfined wine

CONTRAPPUNTO

/ Description

Contrappunto was born from the idea of producing a lively red wine, meant to be drunk young.

Easy to say, less to do, given the characteristics of our grapes (low yield, concentration, great structure).

The concept was to choose plots of Sangiovese and Cabernet that had the same degree of ripeness, so that they could be vinified together in steel. In order avoid excessive structure and tannins in the wine, the Cabernet was pressed directly into the fermentation tank - only the must, no skins.

After fermentation, the aging also took place in steel.

This unique co-fermentation process of two grape harvests, which then ferment together, suggested the name: Contrappunto.

In music, contrappunto is the “technique” where one starts from two distinct melodies, and manages to create a third distinct melody, perfectly harmonized from the initial first two.

CONTRAPPUNTO

/ Tasting notes and pairings



Contrappunto can be drunk at room temperature, but also chilled, to further accentuate its joyful character.



The first thing that is evident is the lively, violet colour of a young wine.



When the glass is still, the nose is almost austere, it does not let go immediately but then by swirling the wine in the glass, out comes that floral violet note which immediately signals the Sangiovese, along with fresh aromas of red fruits and toasted bread crust.



The Cabernet contributes with vegetal hints that can be felt on the palate

When you drink Contrappunto, you immediately perceive the acidity, the freshness, which is always present in our other reds, but here it is free to express itself, as it does not have to stand up to tannins and structure.



However, this is not its only characteristic: lightness and drinkability are all well and good, but there is still some substance given the potential of Sangiovese and Cabernet grapes, that cannot be missed. The sensation it leaves in the mouth is rich and long, the flavours in the mouth don't disappear immediately. It seems almost like a caress on the palate.



For these peculiarities, Contrappunto does not require specific gastronomic combinations. It goes well with everything, but it also goes well alone...



CHIASSOBUIO



TUNIA

CHIASBOUIO

/ Technical datasheet

Toscana Rosso IGT

A wine obtained from organic farming

Grapes 90% Sangiovese, 5% Colorino, 5% Canaiolo

Planting year 1970

Yield per hectare 2,500 kilos

Harvest by hand, in crates

Type of soil calcareous-clayey

Altitude 300 m a.s.l.

Location hills on the northern border of Val di Chiana

Exposure south-west

Spontaneous fermentation with native yeasts

Unfiltered and unclarified wine

CHIASSOBUIO

/ Description

It was the first wine produced by Tunia. It borrows its name from the stream flowing alongside our vineyards. It is obtained from **old vineyards** used to produce Chianti in the past, planted in 1970 and made productive again thanks to skilful improvement works.

Vines of **Sangiovese, Colorino, Canaiolo** and Trebbiano coexist in these old vineyards whose grapes were historically used to produce wine in accordance with the Chianti's recipe formulated by Baron Ricasoli in 1872 to achieve "the perfect wine". For Chiassobuio we decided to exclude Trebbiano, while red grapes are picked and made into wine together.

Half of the grapes **is processed** in **steel** tanks, the other half in 25 hL oak vats.

Ageing follows the same pattern: half of the wine rests in steel containers for 36 months, the other half in **wood**.

This is followed by a long maturation period in the bottle to tame the slightly edgy character of Sangiovese: high acidity and initially harsh tannins.

CHIASSOBUIO

/ Tasting notes and pairings



Chiassobuio should be drunk at room temperature, while taking care not to exceed 18°. Open the bottle and allow the wine to breathe, serving it after 20 minutes approximately.



The appearance of this wine fully reflects its main grape variety: the colour is a **not very intense garnet red** resulting from the poor colouring ability of Sangiovese.



Keeping the glass still, you will perceive **balsamic notes**, recalling juniper wood, as well as **earthy** and **underbrush** overtones. Swirling the glass and allowing the wine to breathe, they will be followed by notes of **fresh mushrooms** and **red fruit**. A few minutes later, aromas of **dark chocolate** and **leather** will appear, quickly replaced by **tobacco** hints.



Let's taste it now. Chiassobuio reveals time-softened tannins and shows a good acidity level that makes it elegant and pleasant to drink.



Chiassobuio is a perfect red for a grilled meat mix, even better with a T-bone steak. Other recommended pairings include cured meat, ripened cheese, wild boar stews, giblets and pasta dishes with duck sauce.

TUNIA



CANTOMORO

/ Technical datasheet

Toscana Rosso IGT

A wine obtained from organic farming

Grapes 100% Cabernet Sauvignon

Planting year 2005

Yield per hectare 3,000 kilos

Harvest by hand, in crates

Type of soil calcareous-clayey

Altitude 300 m asl

Location hills on the northern border of Val di Chiana

Exposure south-west

Spontaneous fermentation with native yeasts

Unfiltered and unclarified wine

CANTOMORO

/ Description

Our vineyards include 3.5 hectares of Cabernet Sauvignon planted in 2005. The chosen clones come from a French nursery that selected them for their **low productivity** leading to **high quality** grapes. Although used to grow in a different climate, these plants quickly adapted to the Tuscan soils.

Cantomoro is made from unblended Cabernet Sauvignon grapes. **Harvest** takes place quite late, around **mid October**, when perfectly ripe grapes can produce a wine with fruity and balsamic notes, fully blended with distinctive herbal hints. Half of the grapes undergoes fermentation in steel tanks, the other half in a 25-hectolitre oak vat. Being rather thick, skins allow rather long macerations.

Fermentation is followed by 36 months of ageing split among **wood** vats, **steel** tanks and 3-hectolitre casks.

Before Cantomoro reaches our glasses, it is further aged in bottle for 24 months.

CANTOMORO

/ Tasting notes and pairings



Our suggested serving temperature is no more than 18°. Open the bottle and wait for about 20 minutes, allowing the wine to breathe.



Pour the wine in the glass. Cantomoro shows a very **intense garnet red**, that is a distinctive feature of Cabernet Sauvignon.



Keeping the glass still, smell the wine and you will get notes of **raw green pepper** as well as **caramel**. Now swirl the glass and you will perceive hints of **blueberry** and **white pepper**, then followed by aromas of **eucalyptus** and **rhubarb**.



Take a first sip. On the palate, the wine is **smooth** with **velvety tannins**, offering a rounded and long-lingering sensation also thanks to an **acidity** level that is unexpected in a Cabernet Sauvignon.



We suggest to pair Cantomoro with dishes requiring long cooking times such as **stews** and braised meat. It also goes well with **game, cured meats, ripened cheese** and **giblets**.



PASSATEMPO

TUNIA



BIFOR
CIGAR
EST. 1988

PASSATEMPO

/ Technical datasheet

Toscana Bianco Passito IGT

A wine obtained from organic farming

Grapes 100% Trebbiano

Planting year 1970

Yield per hectare 2,500 kilos

Harvest by hand, in crates

Type of soil calcareous-clayey

Altitude 300 m a.s.l.

Location hills on the northern border of Val di Chiana

Exposure south-west

Spontaneous fermentation with native yeasts

Unfiltered and unclarified wine

PASSATEMPO

/ Description

We were lucky enough to find this special variety of **Trebbiano** in our **old vineyards**, the one used in the past to produce **Vin Santo**. It has beautiful bunches: when ripe, its **berries** are **pink** with a thick and strong skin that makes them very suitable for drying.

When grapes are perfectly ripe at the end of September, they are placed directly in **small crates** where drying will take place. Only 1 kg is put in each crate to have a single layer of bunches. The crates are stored in the so-called "**vinsantaia**" where they are stacked into separated columns to ensure enough air circulation. Every month columns are "disassembled" so that we can check each single bunch, then we stack again the crates but changing their order: those at the bottom are moved to the top and the other way round. We try to achieve a homogeneous drying process... and in this way they don't get bored!!

A few months later, usually in February, we perform the **pressing of the whole bunches**. The result is a **very sweet and concentrated must**. After a short settling, the must is moved to 54 litres oak **barrels** where it is "forgotten" for several years. The **native yeasts** gradually start to perform their job, alternating periods of activity with long breaks. In the *vinsantaia* there are great temperature changes: it is very cold in winter and very hot in summer. Of course, yeasts are deeply influenced by temperature. This is one of the key ingredients of our passito wine, along with the wood where it undergoes fermentation and ageing, and with the long waits. We actually waited **8 years** before bottling it.

PASSATEMPO

/ Tasting notes and pairings



Our suggested serving temperature for Passatempo ranges from 12° and 14°. Drink it in small passito wine glasses.



It shows an **intense amber** colour due both to grape drying and to oxidation resulting from long ageing in wood barrels. Since no filtering process was performed, it is not perfectly limpid.



Holding the glass still, it already releases very intense and enveloping aromas of **honey** and **dried apricot** gradually followed by hints of **dates**, **candied citrus fruit** and **walnut husks**.



All olfactory sensations are integrated with tasting: **sweetness** and **smoothness** are pleasant, not cloying thanks to remarkable **acidity** and a slightly **tannic component**. After the first sip, you are eager to plunge yourself again in the endless aromas and sensations offered by Passatempo.



This very traditional passito wine marries well with the classic **Tuscan dried biscuits** - "cantuccini" - as well as with any cake with dried fruit. However, our favourite pairing is based on the contrast principle, that is with **ripened** or **blue cheeses**.

Here is a final suggestion for cigar smokers: sip it with a good handmade "tripa larga" (made with whole tobacco leaves) cigar.

A clear glass filled with a light-colored liquid, likely grappa, sits on a dark grey slate coaster. The glass has a white label with a decorative top section featuring black and gold floral patterns. Below the patterns, the text "GRAPPA di Vin Santo" is printed in a serif font. At the bottom of the label, there is a stylized logo consisting of a horizontal line with a vertical line extending upwards from its center, and the word "TUNIA" printed below it. To the right of the glass, a small pile of approximately 15 dark brown, rectangular chocolate candies is scattered on the slate coaster. The background is a light-colored, textured surface, possibly a woven mat.

GRAPPA
di Vin Santo

TUNIA

GRAPPA DIVIN SANTO

/ Technical datasheet

Grapes 100% Trebbiano

Planting year 1970

Yield per hectare 2,500 kilos

Harvest by hand, in crates

Type of soil calcareous-clayey

Altitude 300 m a.s.l.

Location hills on the northern border of Val di Chiana

Exposure south-west

Alcohol 42°

GRAPPA

/ Description

The Nannoni Distillery produces this young grappa with **the pomace from the grapes left to dry** in our “vinsantaia”.

Smooth and gentle, it encloses all aromas and sweetness of our dried grapes. Owing to the limited amount of pomace available and to the low yield in alcohol, it is a very valuable and rare spirit.

Distillation is a **handmade process** made with **traditional stills**. Heads and tails are separated by hand at each “cotta” (cooked pomace) by the Master Distiller. Ageing takes place in steel vessels.

GRAPPA

/ Tasting notes and pairings



Our suggested serving temperature is between 16 and 18°. Drink it in a tulip-shaped glass with a wide mouth to enhance aromas and flavours.



Pour grappa into the glass and observe its transparent, limpid and crystal-clear colour.



Bringing the glass closer to your nose, you will perceive delicate notes of dried **apricot**, **honey**, and **spearmint**.



On the first sip, you will feel a pleasant sweetness and good balance. Then, your palate will be surprised by unexpected hints of **licorice** and **wood**, accompanied by delicate **floral notes**.



We suggest matching our grappa with **medium ripened cheese** and **Modica chocolate**.

OLIO
EXTRA VERGINE
DI OLIVA
Biologico



TUNIA

T U N I A



OLIVE OIL

/ Technical datasheet

Tuscan extra-virgin olive oil

Organic

Olives Leccino, Moraiolo, Frantoio

Planting year 1986

Harvest by hand

Type of soil calcareous-clayey

Altitude 300 m a.s.l.

Location hills on the northern border of Val di Chiana

Exposure south-west

Premium quality olive oil obtained directly from olives using mechanical processes only. Unfiltered

OLIVE OIL

/ Description

Tunia's soils host six hundred olive plants of the **Leccino**, **Moraiolo** and **Frantoio** varieties, all of them farmed with organic methods. Our olive oil comes exclusively from olives **picked by hand** and is produced in limited quantities. We bring olives to the oil mill every evening after picking to avoid any degradation process (fermentation and oxidation) that may occur if olives are left in the crates for too long and to prevent temperature from increasing too much.

Olives undergo **cold crushing** (max 25° C) with mechanical means in a modern continuous cycle system. This allows us to obtain oil with a very low acidity and a reduced number of peroxides, able to maintain its characteristics unchanged for a long time.

OLIVE OIL

/ Tasting notes



Our olive oil shows intense fruity notes on the nose. Aromas recall **olive**, **freshly cut grass** and **artichokes**.




On the palate, it reveals a **slightly bitter note**, and gustatory sensations are enlivened by some **shy spiciness** that become quite lingering later on. Very well-balanced on the whole.



Due to its rather intense character, this olive oil should be used with tasty food so that it does not cover the dish flavour.



Our suggested pairings are pasta dishes based on **radicchio**, **borage** or **chicory**. It also goes very well with **soups of pulse and cereals** as well as with toasted bread and croutons. Excellent with **barbequed red meat**.



via
della Palazzina

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