



## **PIGNOLO**

GRAPE VARIETY
Pignolo
GROWING ZONE
Oriental Friuli Hills
TYPE OF SOIL

Marl and sandstone from Eocene age also known as "ponca" **TRAINING SYSTEM** Traditional Friuli single inverted

PLANTING DENSITY

Vines/ha 5.500

**GRAPEVINE MANAGEMENT** 

Integrated pest management with low environment impact

**HARVEST TIME** 

The first week of October

**HARVESTING** 

Manual

**ACIDITY** 

Total 5,2 gr/L

**ALCOHOL CONTENT** 

14,00% vol.

**SERVING TEMPERATURE** 

We recommend the use of a wine decanter a short time ahead, serve at 18 - 20° C **BOTTLE SIZES** 75 cl / 150 cl / 300 cl

AVAILABILITY

At least five years

from the harvest

## **VINIFICATION**

As the Refosco dal p.r. and the Schioppettino, the history of this variety as a native of the Colli Orientali del Friuli area can be traced far back in time. The grapes, which are extensive thinned out in June, are strictly hand-picked and laid in small cases for a slight raisining. The grapes are then destemmed from the stalks and gently crushed. The resulting must is fermented on the skins with indigenous yeasts for approximately 20 days. During this period, pumping over is carried out frequently to favour the transfer of colour and the noble components that define such an illustrious red wine from the skins to the fermenting must. After racking, the wine is left to rest in 500 litre French oak tonneaux for about five years. The wine is only presented to the consumer after a suitable resting and maturing period in the bottle.

## **TASTING NOTES**

Intense ruby red with evident garnet reflections. Distinct and intense nose, with evident notes of underbrush, sweet spices, fruits in spirits, tobacco, cocoa and a subtle mineral and balsamic appeal. A full palate with substantial structure, mouth-filling and full-bodied, with tannins conferring an elegant character, pleasantly fresh and balanced.

## PAIRING SUGGESTION

A perfect wine to be served with game based dishes (boar, deer, chamois, roe deer). Perfect for braised meats and mature cheeses.