

# Pignolo

## WINEMAKING

The grapes are picked in trays and placed in a cool drying room for about 20 days to concentrate the sugars. Next come destemming and fermentation on the skins for about three weeks at controlled temperatures. The following spring, the Pignolo begins maturation in small oak casks, which continues for at least five years. Ageing is completed in bottle for a period of at least two years.

## WINE

Guido Poggi, author of the Ampelographic Atlas of Friulian Varieties, tells us that Professor Dalmasso recorded in a tasting note for a 1930 Pignolo: "A singular wine type: de luxe". He was spot on - Pignolo is a de luxe wine. Intense ruby red with deep tones. A very distinctive nose offers a wealth of nuances, presenting very ripe red fruits and morello cherries before incense, old church pews, autumn leaves and dark chocolate emerge. The bouquet acquires spicy notes as the wine ages. Massive breadth and warmth in the mouth, where assertive extract never loses its poise. A wine of extraordinary power and vigour.

## SUGGESTIONS

Storage: Lay the bottle on its side in a dark, dry room at a temperature of 15 °C.  
Food matchings: A wine that fittingly complements red meat preparations from the great culinary tradition. Great wines are like works of art and should be enjoyed in the best possible conditions. We recommend a broad-rimmed glass, such as Riedel's Sommeliers Bordeaux. Ageing potential: 20 years and more in great vintages.

## GRAPES

Pignolo

## DOC ZONE

Colli Orientali del Friuli

## MUNICIPAL TERRITORY OF PRODUCTION

Corno di Rosazzo

## GRAPE YIELD

65 quintals/hectare

## TRAINING SYSTEMS

Guyot

## PLANTING DENSITY

4,500 vines/hectare

## HARVEST PERIOD

October

## ALCOHOL CONTENT

About 14% vol.



Serving temperature:  
16°C

