

# PIGNOLO D.O.C. FRIULI COLLI ORIENTALI



- Variety:** Pignolo is an ancient native Friulian variety. It had almost disappeared from Friuli, and we were the first winery to believe in the variety's potential, planting a vineyard with scions from vines more than 100 years old
- Winemaking:** grapes are harvested quite late, as a touch of overripeness is required to make a great wine. The bunches are selected one by one before destemming, and then vinified in stainless steel vats at controlled temperature. The wine is matured in part new, part one-year old French oak barrels for 30 months, and then for 6 months in the bottle. The wine undergoes full malolactic fermentation
- Ageing:** a wine that can age in the cellar for 20 years and more
- Appearance:** intense ruby red
- Nose:** very elegant and austere, revealing hints of spice and raspberries against a backdrop of leather and liquorice. Flower and fruit notes emerge after the wine has been allowed to breathe
- Palate:** broad and balanced. Ripe raspberries and blackberry on entry, giving way to chocolate and tobacco. Subtly spicy and vanilla-ed, with outstanding persistence and breadth on the palate. Massive but silky tannins in the finish
- Food match:** meditation wine, good pairing with cheese, red meat and game.