

# ***PIGNOLO***

GRAPE VARIETY: *100% Pignolo*

PRODUCTION AREA: *DOC Friuli Colli Orientali*

PRUNING SYSTEM: *guyot*

SURRENDER FOR HECTARE: *40 q/ettaro*

HARVESTING METHOD: *hand-Harvesting with selection of the bunches*

VINIFICATION: *The grapes are harvested at the perfect degree of sugar and phenol content, then stripped and crushed and the must thus obtained is left to macerate and ferment in contact with the skins. The wine is aged in French oak barriques (oak barrels from 225 litres) for 30 months.*

NOTES ON FLAVOUR AND BOUQUET: *Intense and complex aromas. Ethereal aromas, undergrowth, cacao, wild blackberry. Full, intense, with good freshness and flavor, quite tannic.*

SERVING SUGGESTIONS: *red meats, game and mature cheeses.*