

Pignolo

Friuli Colli Orientali DOC

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RED WINE



Grape variety
100% Pignolo.

Soil
Marly-Arenaceous.

Winemaking
Long maceration period under controlled temperature. During this phase the must undergoes remontage to extract both colour and tannins. Fermentation takes place in stainless steel vats followed by prolonged ageing in barriques and wooden barrel for at least 18-24 months.

Colour
Intense ruby red, turns garnet with age.

Tasting notes
The nose is complex and intense with notes of ripe red fruit and spices. In the mouth it is balsamic and dry, with nicely balanced tannins and an excellent firm structure that softens with age. One of the most long-lived red wines of Friuli Venezia Giulia.

Food pairing
It superbly complements fatty meats, game, and grilled meat dishes.

Harvest

By hand

Serving temperature

18 °C