

RONCHI DI MANZANO



PIGNOLO

FRIULI COLLI ORIENTALI
DENOMINAZIONE DI ORIGINE CONTROLLATA

VINIFICATION:

Obtained from a selection of grapes that are located on the highest hill of Rosazzo; 200 mt. a.s.l.

Grapes are rigorously hand-picked, the harvest occurs in October so that the grapes are very mature.

Diraspapigiatura and fermentation at controlled temperature.

Vinification, maceration with the skins for an average of 12 days after which the wine is put in wood barrels for a period of two years.

AGENING:

After the bottling the wine ages in bottles. The Pignolo can be sold 3 years after the harvest as it is expected by the disciplinary.

TASTING NOTES:

It has a shiny and joyous ruby red color.

The fragrance is intense and delicate, fruity with black cherry and blackberry trails.

The taste is warm, soft, embracing, well structured and solid. It is slightly tannic.

Ideal to be paired with roast, lamb and wild game.



GRAPE VARIETY

Pignolo 100%

TYPE OF PLANT

Guyot
8000 plants per hectare

SOIL COMPOSITION

Marl and sandstone flysch of Eocene origin "ponca" that characterizes the Colli Orientali del Friuli

INSTALLATION YEAR

2004

MACERATION WITH SKINS

12 days