

Pignolo DOC Friuli Colli Orientali



Grapes:	Pignolo
Designation:	DOC Friuli Colli Orientali
Provenance of grapes:	From the “I Casali” vineyard at Castello di Buttrio
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as “ponca” in Friulian
Vineyard sites:	Hillslopes, terraced for improved vineyard management
Site climate:	The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness

Age of vines:	15-20 years
Training system:	Single Guyot at 4,000 vines per hectare
Yield per vine:	1.5 kg of fruit per plant
Vineyard management:	Integrated low environmental impact management encourages the grapes to express the territory
Harvest period:	Decided on the basis of phenolic and aromatic ripeness monitored by laboratory tests and grape tasting
Harvest method:	By hand in small cases
Vinification:	The grapes are destemmed and crushed. This is followed by maceration for about three weeks with periodic pump-overs. The wine is then racked into mid toasted small oak casks, half first-use and half second-use, where malolactic fermentation is completed
Maturation:	16-20 months in small oak casks and eight in bottle
Release to market:	24-30 months after the harvest
Sensory profile:	<p><u>Appearance:</u> Ruby red, shading into garnet with age</p> <p><u>Nose:</u> Elegantly pervasive, laying out red fruits lifted by spice, vanilla and aromatic herbs</p> <p><u>Palate:</u> Characterful, powerful and penetrating, mirroring the sensations on the nose</p>
Food matchings:	One of the most structured, muscular wines there is and one that demands great red meat-based dishes, such as roast leg of lamb, feathered game, roast shank of pork or veal and charcoal-grilled red meats
Serving temperature:	18-20 °C

