

*ronco di paolo*



*Pignolo*

DOC | Friuli Colli Orientali

**VINE:** Pignolo

**PRODUCTION AREA:** Buttrio in Monte (180 m a.s.l.)

**SOIL CHARACTERISTICS:** Eocene hills, typically marly soil

**TRAINING SYSTEM:** Guyot – 8-10 buds

**YIELD PER HECTARE:** 15 hl

**GRAPE HARVEST:** manual

**VINIFICATION SYSTEM:** maceration at 28°-30°C to completion of alcoholic fermentation, soft pressing, 36-month aging in small oak barrels

**MALOLACTIC FERMENTATION:** no

**OVERALL PRODUCTION:** 2.000 – 0,75 lt. Bottles

**TYPE:** dry red

**COLOUR:** deep ruby red

**BOUQUET:** dense and compact: initial notes of cherry, black cherry, and blackberry, with a spicy finish (liquorice, cocoa, tobacco)

**TASTE:** dense and creamy, tannins well-balanced by the excellent structure, softened by aging

**SERVE WITH:** red meat, game, mature cheese

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PETRUCCO