

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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