

PIGNOLO MONTE DEI CARPINI



Grape variety

100% Pignolo (Friuli Venezia Giulia autochthonous vine)

Vineyards

The vineyards sit on a hill called "Monte dei carpini" at about 200-250m a.s.l. and are south-oriented.

Soil type

Eocene marnes

Cultivation system

Modified Guyot

Harvest

Manual, in late October

Vinification

Fermentation with skin contact ("maceration") for 10-12 days, second slow fermentation in stainless steel tanks

Aging

Barrique for 24 months, then in bottle.

Production

800/1000 bottles per year

Bottle

Green bordelaise, 750 ml

Wine tasting

Colour is garnet-red.

Perfume: spicy and ripe fruit and vanilla.

Flavour: rich and lightly tannic.

Food pairing

It blends with important courses such as red meat or game

