

CONTE  
D'ATTIMIS-MANIAGO



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# PIGNOLO 2004

Colli Orientali del Friuli  
*denominazione di origine controllata*

## Grapes Used

100% Pignolo, an ancient indigenous vine typical of the Colli Orientali del Friuli

## Location of the vineyard

The hills of the Tenuta Sottomonte in the municipality of Buttrio (UD), Colli Orientali del Friuli D.O.C. zone. The terrain is marly – clayey and excellent for prestigious red wines.

## Training system - yield per hectare

Vines cultivated using the Gujot method with low bud capacity.  
Production area 0.43 hectare, average annual production 30 q/hectare.

## Harvest period - vinification methods

The harvest takes place during the second ten days of October and is carried out by hand in 4 kg. crates, the grapes then go in “drying room” where they remain for around 40 days. Then follows a red vinification with prolonged maceration.

## Maturation and ageing

The wine matures in French oak casks with a second and third passage for not less than 30 months and later in the bottle, which is stored horizontally, for around 12 months in the underground cellar.

## Longevity

Over ten years.

## Sensory characteristics

A deep ruby red colour with violet tones. The bouquet is ample and complex with notes of ripe red fruit, plum, fruits of the forest and mulberries, all elegantly enriched with a soft spiciness. The finish is almost balsamic with evident notes of eucalyptus and liquorice. It is powerful on the palate, extremely enveloping, balanced and rounded. It has an excellent finish and, as is a feature of this grape, a pleasant freshness and rich tannins that are lively but silky; guaranteeing a long-lasting wine.

## Food and wine pairings

Excellent with game and grilled red meat, or to accompany more elaborate dishes, such as duck breast in bilberry sauce, medallions of venison with juniper and mature cheeses. Store horizontally, in a dry, dark environment with a constant temperature. Decant in order to allow the wine to breathe and serve at room temperature (18-20 °C)

## Bottles produced

Bordeaux 750 ml N° 1312.

### Analytical parameters

Actual alcohol content by volume	% Vol.	14.30
Residual reduced sugars	g/l	4.60
Total acidity	g/l	5.50
Net dry extract	g/l	31.50

