



Conte d'Attimis-Maniago

PINOT NERO 2007

Colli Orientali del Friuli
denominazione di origine controllata

Grapes Used

100% Pinot Nero grapes, grown in the Friuli region since the middle of the nineteenth century.

Location of the vineyard

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil North-South exposure.

Training system - yield per hectare

Doppio capovolto (double bending canes).

Area: 1.36 hectares. Average production: 8,000 kg/Ha, 5,500 litres/Ha.

Harvest period - vinification methods

Manual grape harvesting, third ten days in September. Red wine vinification with prolonged maceration lasting approximately two weeks. Controlled temperature fermentation to encourage the development of fruited and varietal aromas.

Maturation and ageing

In the bottle, stocked horizontally in the underground cellars for at least four weeks prior to labelling.

Longevity

Over three years.

Sensory characteristics

Intense ruby red colour. The aroma releases complex spicy fragrances (cinnamon and black pepper), coffee, and berry marmalade. The palate is treated to persistent sensations of spices and red currants. A full bodied, balanced and rich wine.

Food and wine pairings

Excellent wine with seafood pasta and risotto specialities. The ideal accompaniment to red or white meat dishes and with flavourful fish. Sublime with escargots and frogs' legs.

Service

This wine is best served at room temperature (18°C) or just slightly chilled (14°C) before serving.

Bottles produced

5,570 Bordeaux bottles, 750 ml.

Analytical parameters

Actual alcohol content by volume	% Vol.	13.00
Residual reduced sugars	g/l	3.20
Total acidity	g/l	5.40
Net dry extract	g/l	25.50

