



*Conte d'Attimis-Maniago*

# PIGNOLO

Friuli Colli Orientali

*denominazione di origine controllata*

## VINEYARD.

**Grapes used:** Pignolo is the greatest indigenous red vine from aging of Friuli.

An ancient grape variety (1398) that was forgotten for such a long time that it almost disappeared. This vine was only rediscovered in recent years and we have firmly set foot on the road to its original and important value in the range of wines produced by Conte d'Attimis - Maniago.

**Position:** the hills of the Sottomonte Estate in the municipality of Buttrio (Udine), with their fantastic landscape, provide an ideal wine country for excellent wine making.

The C.D.O. (controlled denomination of origin) area is the Colli Orientali del Friuli (Eastern Hills of Friuli). Exposure is south.

**Terrain:** hill and foothill area, soil composed of marl and sandstone with a predominantly clayey component.

**Training system:** Guyot training technique which is very widespread in the Friuli hills, optimised for quality production through consistently reduced vine vigour and a lower number of buds per plant.

**Phytosanitary crop protection:** low environmental impact focussing on traditional products with a short persistence, distributed according to the agroalimentary programme for crop protection.

## CELLAR.

**Harvesting:** manual grape harvesting from the first half of October in raising crates with selection of the best grapes in the field by a qualified, suitably trained workforce.

**Vinification method:** prior "raising" of the grapes on drying mats followed by a red wine fermentation method involving prolonged maceration of the must and skins at a controlled temperature (28°C) to obtain a well structured wine. This is followed by pressing and completion of the alcoholic fermentation process.

**Maturation and ageing:** in oak casks and smaller French oak barrels for at least 24-30 months. Ageing continues after bottling in the sixteenth century underground estate cellar for about twelve months prior to labelling.

## WINE.

**Sensory characteristics:** intense ruby red colour with purple hues. The bouquet is expansive 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 soft. It has an excellent embellished 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.

**Longevity:** reaches maximum expression of the vine in the first four years and then, under suitable preservation conditions, can exceed ten years in the bottle.

**Service:** keep the bottle laid down in a dry, dark place at a constant temperature.

Decant the wine to encourage oxygenation and serve at room temperature (18-20 °C)

