



Conte d'Attimis-Maniago

PINOT NERO

Friuli Colli Orientali
denominazione di origine controllata

VINEYARD.

Grapes used: wine of French origin produced from Pinot Nero grapes, grown in the Eastern Hills of Friuli region where they have been cultivated since the second half of the nineteenth century. This is an ideal environment for the vine.

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 predominant clayey component.

Training system: double bending canes (called cappuccina). A traditional training technique in Friuli, optimised by our winery's methods for quality production using reduced vine vigour and a lower number of buds.

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

CELLAR.

Harvesting: manual with a qualified, suitably trained workforce from the third ten days in September with selection of best grapes in the field and fast transfer to the cellar.

Vinification method: red wine fermentation with prolonged maceration of the must and skins in modern steel wine makers at a controlled temperature (26 °C) to obtain a wine with a rich fragrance. This is followed by pressing and completion of the alcoholic fermentation process.

Maturation and ageing: first in a "sur lies" tank and in the bottle, stored horizontally in our sixteenth century underground cellar for about four weeks after bottling.

WINE.

Sensory characteristics: deep ruby red colour. The aroma releases complex spicy fragrance (cinnamon and black pepper), coffee, and forest berry jam. The palate is treated to persistent sensations of spices and red currants. A full bodied, rich and balanced wine.

Food and wine pairings: this wine pairs exceptionally with risotti and seafood dishes. Idea with red or white meats and with flavourful fish. Sublime with escargots and frogs' legs.

Longevity: straight away for those who wish to appreciate the extraordinary fragrance of this wine or after a couple of years for maximum expression of this elegant vine. This wine can easily exceed four years in the bottle.

Service: best served at room temperature (18 °C) or slightly chilled (14 °C), depending on the chosen accompaniment.

