



RONCHI DI CIALLA®

PIGNOLO



GRAPE VARIETY *Pignolo.*

VINEYARD'S GEOGRAPHICAL LOCATION *Cialla Valley in the commune of Prepotto (Udine) – Friuli.*

SOIL *Eocene Marne and Marnous sandstones.*

VINEYARD *Squarzulis: 0.30ha. Terraced hills; East- South-East exposure; altitude: 240-270; family-owned. Cernetig: 0.70Ha.*

Terraced hills; South exposure; altitude: 150-170; family-owned.

Average age of vines: 16 years.

HARVEST *Selective hand-picked harvest. Harvest Time: mid-October.*

VINIFICATION *At the producer's; prolonged maceration for about 20 days; pump-over twice daily; local yeasts; maturation in French oak barrels (80%) and Slavonian Oak (20%) for 30 months followed by a further 20 months of ageing in bottle; potential further ageing at the purchaser's: 10-15 years.*

ORGANOLEPTIC EXAMINATION

COLOUR *Dark ruby red with violet reflections*

BOUQUET *Warm and vinous. The ripe red fruits prevail on pleasantly spicy and balsamic notes.*

TASTING NOTES *Full and voluminous, warm; soft tannins and balanced acidity; very long and lingering aftertaste.*

GASTRONOMY

DEFINITION *Dry red*

ACCOMPANIMENT *Excellent with roasted or grilled meat and game.*

SERVING TEMPERATURE *18-20 °C*

SERVING SUGGESTIONS *Open the bottle a few hours before, or alternatively decant it.*

BOTTLE *Bordeaux type, green, to be stored flat.*

CORKS *Cork from MM Ø 26 x 45.*

SUGGESTED WINE GLASS *Wide and large; filled to one third.*