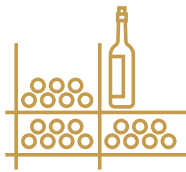


VINIFICATION

As customary for all red grapes, the process involves inoculation with selected enzymes and yeasts, with frequent pump-overs alternated with délestage. Cutting-edge equipment allows for very gentle pressing, at the expense of yield, and truncated conical, temperature-controlled vats are used when cooling or heating of the must is required.



AGEING

L'imbottigliamento avviene solamente quando il vino dimostra di avere un'elevata qualità, ma il periodo individuato è solitamente l'inizio dell'estate.

Dopo l'imbottigliamento è necessario un ulteriore periodo di affinamento in bottiglia (almeno 6 mesi).



Bright ruby red colour.

Pignolo

-Azienda Cantarutti Alfieri-



TASTING NOTES



Aromas of wild red berries and ripe sour cherries. Subtle toasted notes and roasted nuances.



Italy
Friuli Venezia Giulia
San Giovanni al Natisone



CLASSIFICATION

D.O.C. Friuli Colli Orientali

WINE TYPE

Red

ALC./VOL.

13%



GRAPE VARIETIES

Pignolo

FARMING SYSTEM

Integrated pest management

HARVEST

Manual



Vigorous and energetic on the palate, finishing clean and full.