

PIGNOLO

Producer **DARIO COOS**

CAPITALWINES.

Appellation

Friuli Colli Orientali D.O.P.

Wine Type

Red

Vintage

2009

Grape Variety

100% Pignolo

Sensory Characteristics

Deep ruby color, garnet if aged. Bouquet: delicate, complex, pleasant aroma with scents of ripe red berries with a slightly spicy note. Full-flavoured, rounded, slightly tannic. If aged perfect with grilled meats, game and seasoned cheese. Try it with spiced salami.

Harvest

Beginning of October.

Vinification Process

The grapes are destemmed and crushed. Fermentation occurs with selected indigenous yeasts which allow a slow alcoholic fermentation and a cold maceration that gives the wine its aromatic characteristics. Maceration takes place in stainless steel tanks in about 2-3 weeks pumping the juice frequently over the cap. At the end of maceration, the wine is placed in small french oak barrels where malolactic fermentation occurs. Ageing: 24 months in french oak barriques.

Alcohol Content

14%

Soil Type

Sandstone and marne of eoceane origin. The vine grows in terraced hills.

Vine Cultivation System

Guyot

Grape Yield

65 quintals per hectare

PRODUCTION ZONE

Country: Italy

Region: Friuli

Area: Nimis - Udine



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