



TORRE ROSAZZA

# Pignolo

## COLLI ORIENTALI DEL FRIULI DOC

Friuli native vine, its origins are documented to be dating back to the 1300. Its cultivation was abandoned in favor of less stingy and inconsistent international vines. Starting from the recovery of a few shoots from the Rosazzo Abbey vineyards, the Colli Orientali del Friuli have been eventually repopulated with this noble vine, capable of producing wines of great character and typicity.

GRAPES	Pignolo
GRAPE YIELD	40-50 quintals/hectares
AREA	Friuli Colli Orientali (Manzano Hills)
ALTITUDE	From the highest terraces, at 200-250 m asl with sud-west exposure
GRAPE TRAINING	Guyot
PLANTING DENSITY	3.500 trees/hectare
AGING	At least 24 months in Allier oak barriques
VINTAGE	2018
FIRST VINTAGE	2007
ANALYSIS DATA	Alcohol 15% vol.
AGING POTENTIAL	10-15 years

### Production area

“Ponca” is the typical element of our soil: a sedimentary formation integrally made of clayey marl alternating with layers of sandstone. The “Ponca” shows low fertility and good capacity to hold water, gives unique features to the grapes and the wine such as full-bodied taste and colour, tannins, and minerality. The location of the vineyards on terraces, the Ronchi (top of the hills), and the perfect exposure allow the full ripening of the grapes. Ventilation is good thanks to the “Bora” and the winds coming from the Adriatico Sea. The remarkable temperature range between day and night makes the grapes more flavoured and sugary.

### Winemaking

The grapes, harvested by hand with on plant selection, re de-stemmed and placed in temperature-controlled stainless steel fermenters where musts and skins remain in contact for about 8/10 days. This

stage is followed by complete malolactic fermentation and then a 24 months long aging in Allier oak barriques. It starts as IGT in 2007, it becomes DOC in 2018.

### Taste

**COLOUR:** Ruby red with soft purple shades.

**BOUQUET:** Extremely complex on the nose with spicy tones ranging from incense to wax, up to the ripe morello cherry.

**PALATE:** At taste, the superior class of this wine is immediately recognizable: balsamic and spicy with strong but soft tannins. Very persistent.

### Pairing

Featuring great versatility, it can be paired with light and elegant dishes. It goes well with savory soups, winter soups, roasts, veal shank and mixed grills. Suggested serving temperature: 14-16°C

