

PIGNOLO RISERVA

D.O.C. Friuli Colli Orientali

The Pignolo grape has been known since the 12th century and, like all Friulian varieties, has risked extinction. For us, it is a uniquely characterful wine that unveils its deeply satisfying allure after the long, patient maturation necessary to bring out its charm and elegance.

Appearance: intense ruby red shading into purple. Nose, full, pervasive and fruit-led with notes of morello cherry, plums, black pepper and lashings of delicious espresso coffee. Palate: dry and full-bodied with a swath of harmonious forest fruits preserves, truffle and aromatic spice fragrances, signing off with a note of tar.



GRAPES	100% Pignolo (autochthonous)
DESIGNATION	D.O.C. Friuli Colli Orientali
POSITION	Vineyard located at 90-160 m a.s.l. on east-south-east facing, Eocene marl and sandstone hillslopes
WINEMAKING	The grapes are macerated on the skins for 15 days at controlled temperatures of 25-28°C with frequent pump-overs
MATURATION	In French oak barriques and tonneau for 30 months and at least 60 months in bottle before release to market
Year Planted	1984 / 2001
First vintage	1997
Vineyard Mgmt.	Planting Grassed
Pest Control	Integrated low environmental impact. Organic method since harvest 2021
Training System	Modified double-arched cane and guyot
Harvest Method	By hand in small cases with bunch selection
Temperature	Serving temperature 18°C in a broad-rimmed glass
WINE PAIRINGS	Game meat first course dishes, spicy stuffed roasts, roast lamb, game meat, fatty and ripe cheeses. Excellent with roast leg of lamb, venison fillet with blueberries, braised beef cheeks, Sardinian DOP Fiore cheese

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