

# PIGNOLO LIENDE

D.O.C. FRIULI COLLI ORIENTALI

14.5 / 15% Vol.



## GRAPES

### Pignolo – *autochthonous*

Vineyards with an average age of 35 years, cultivated using a modified double upside-down and Guyot training system, with a planting density of 5,500 vines per hectare.

## PRODUCTION AREA

At the La Viarte estate in the Colli Orientali del Friuli, in the municipality of Prepotto, on 24 hectares of unique hillside vineyards at approximately 150/200 meters above sea level, with an eastern and southeastern exposure, the soils of Eocene origin locally known as “Ponca” consist of layers of marl and sandstone.

## WINEMAKING

The harvest is carried out by hand with cluster selection, followed by a soft pressing of the grapes and a 15-day maceration on the skins. Fermentation takes place at temperatures between 25 and 28 degrees Celsius with frequent pump-overs. It then matures for 30 months in French oak barriques and tonneaux, followed by further refinement in the bottle for at least 60 months before being commercialized.

## ORGANOLEPTIC CHARACTERISTICS

Ruby and lively even after several years, alluring and juicy with red fruits, dynamic, fresh, and always rich in tannins, a full-bodied wine with a very persistent taste. Enjoyable immediately or to keep as a wine for contemplation on special occasions. A wine with a very long life.

## SERVING TEMPERATURE

Serve at 18°C in a wide glass.

## HOW TO LIST ON THE WINE LIST

Pignolo Liende [year] – D.O.C. Friuli Colli Orientali – La Viarte

## PAIRING

