



CASTELLO DI BUTTRIO



PIGNOLO RISERVA

DOC FRIULI COLLI ORIENTALI

Grapes:	Pignolo
Designation:	DOC Friuli Colli Orientali
Provenance of grapes:	From the vineyards of Castello di Buttrio.
Soil:	Alternate layers of marl and sandstone of Eocene origin, known as "ponca" in Friulian.
Vineyard sites:	Hillslope rows, planted on ledges for improved vineyard management.
Site climate:	The location in the hills at Castello di Buttrio, 142 metres above sea level, ensures perfect air circulation and the ideal range of day-night temperatures at harvest time brings the grapes to optimal ripeness.
Age of vines:	15-25 years
Training system:	Guyot
Vineyard management:	Integrated low environmental impact management encourages the grapes to express the territory.
Harvest period:	Decided on the basis of phenolic and aromatic ripeness monitored by laboratory tests and grape tasting.
Vinification:	The grapes are destemmed and crushed. This is followed by maceration for about three weeks with periodic pump-overs. The wine is then raked into mid toasted small oak casks where malolactic fermentation is completed.
Maturation:	16-20 months in small oak casks and 16-20 months in bottle.
Release to market:	36 months after the harvest.
Sensory profile:	Appearance: Deep red, shading into garnet with age. Nose: Elegantly pervasive, laying out red fruits lifted by spice, vanilla and aromatic herbs. Palate: Characterful, powerful and penetrating, mirroring the sensations on the nose.
Food matchings:	One of the most structured, muscular wines there is and one that demands great red meat-based dishes, such as roast leg of lamb, feathered game, roast shank of pork or veal and charcoal-grilled red meats.
Serving temperature:	18° – 20° C
Goblet recommended:	