



PIGNOLO-D.O.C.

ITALIAN FINE RED WINE

Pignolo grapes are the most famous in the Friuli Venezia Giulia region thanks to their heritage.

The name Pignolo comes from cone shaped bunches that the grapes make. Writers left 17th Century documents speaking about the wine obtained from these grapes. Unfortunately, by the end of the 19th century, these grapes had been all wiped out as a result of the phylloxera. Just a few vines survived on the hill located in front of Gigante Estates. With these surviving vines, the estate owner Adriano Gigante was able to cultivate his own Pignolo vineyard in the 1990s.

For reaching a long aging, without compromising the complex bouquet, the Gigante Estates splits the aging technique into three steps, which are carefully followed. The first step of the aging process occurs in oak barriques where the wine goes through malolactic fermentation; the second stage takes place in stainless steel tanks where the wine matures, reinforcing the floral and fruity bouquet. The final aging is in the bottle where the wine stabilizes. It is usually sold after a minimum of eight years.





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Classification: D.O.C. Friuli Colli Orientali

Vineyard: Gigante

Production Area: Corno di Rosazzo – Friuli V.G. Region - Italy

Grapes: Pignolo

Yield: 52 Q/Ha

Vinification: The first day of vinification starts early with hand harvesting the bunches as the sun rises. The grapes are then transferred to the cellar where they are destemming and pressed. The must macerates on the grape's skins for seven days at a controlled temperature of 27°C. The alcoholic fermentation takes place in stainless steel tanks before moving to 350 litres oak barriques to age an additional 24 months. Later the wine is transferred to stainless steel tanks for 12 months, and after bottling it ages for an additional 12 months.

Sugar: 1.0 g/L

Alcohol: 15% Vol

Dry Extract: 33.5 g/L

Colour: Garnet, limpid and consistent.

Bouquet: A very intense and complex wine of excellent quality. Standing in the glass it evolves continuously, starting with hints of ripe wild flowers and undergrowth, and continuing with tertiary hints of spices, leather, chocolate. Its bouquet is ethereal.

Flavour: A powerful and elegant wine, characterized by dry and warm sensations, balanced by tannicity and minerality. It is a very persistent, intense, and vigorous wine.

Serving Suggestion: Best paired with red meats, game and aged cheese. It's an elegant wine that is well appreciated as meditation wine.

Serving Temperature: 18-20°C

Aging: 10 years.

Result: A very complex wine that keeps the totality of the Pignolo grapes unique flavour. Structurally it is incomparable and its elegance is on par with to the best wines in the world. Its longevity, which is already rated for more than 20 years, guarantees a mature wine so well stabilized that can be savoured in a lot of occasions.