BUTUSSI

PIGNOLO
RISERVA DALPIN

VINTAGE: 2019

Protected Designation of Origin

Friuli Colli Orientali



TERRAIN
Hilly terrain, composed of stratified marl and sandstone in depth, with colluvial deposits on the surface.

HARVEST
Manual harvest. The harvest period is determined visually, based on the optimal ripening of the grapes, which in this area occurs between the first and second decade of October.

VINIFICATION
The grapes are destemmed, taking care to keep the berries as intact as possible before sending them to wooden vats for fermentation. Manual punch-downs are carried out until the desired color and tannic structure are achieved. The must is then pressed using a traditional press. The resulting wine is left to settle for one day, and then transferred back into oak barrels for a 24-month aging period.

AGING
24 months in oak barrels and 12 months in bottle.

WINE CHARACTERISTICS
Light garnet ruby red color, yet lively and captivating. The aroma is vinous, fruity, and reserved at first, gradually revealing a bouquet of light yet very pleasant nuances.
Pignolo is a truly unique wine — restrained and mysterious, almost as if reluctant to be discovered. On the palate, it is vinous and tannic, with hints of raspberry. A wine to be slowly discovered and appreciated.
Best paired with meat-based dishes from Friulian cuisine, especially traditional "ciàr in padiele" (beef stew).

SERVING TEMPERATURE: 16 – 18°C

BOTTLES PRODUCED ANNUALLY:

673	0,75 l	Bottles
40	1,5 l	Magnum
4	3 l	Jeroboam

VINEYARD:	PIGNOLO 100%
YEAR OF IMPLANTATION:	2004
HECTARS OF VINEYARD:	0 25 00
VINE/HECTAR:	4400
YELD PER HECTAR:	15 HL / ha
BREEDING:	cappuccina
ANALYTICAL DATA	
TOTAL ACIDITY:	g/l 4 . 9 7
SUGARS:	g/l 0.40
TOTAL ALCOHOL:	Vol 14.47
DRY EXTRACT:	g/l 33.10