



# Pignolo Cru DOC Colli Orientali

**Region:** Friuli Venezia Giulia

**Varietal:** 100% Pignolo

**Vineyard:** Family-owned 10 acre single vineyard named "Eldoro".

**Soil:** Mostly clay

**Vines per Hectare:** 6000

**Vine Training:** Guyot

**Altitude:** 1200 feet above sea level

**Total Production:** 950 cases

**Vinification Process:** Grapes are hand harvested sustainably in small boxes in mid-October and whole bunches are destemmed and pressed. Must is placed in a soft horizontal press and gradually crushed. The must remains in stainless steel for 24 hours for light settling. Fermentation-100% in oak barrels for approximately 20 months. After separate lots are combined and bottled, wine is left to age 8 months in the bottle before release.

**S.Q.N.P.I.:** Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

**Alcohol Content:** 14.5%.

**Residual Sugar:** 3g/liter

**Color:** Vibrant ruby red color.

**Bouquet:** Spicy and red fruits with hints of blackberry.

**Tasting Notes:** Layers of blackberry, spices, black cherry, licorice notes and finishes with elegant tannins.

**Food Pairing:** Great with all grilled meats, roasted vegetables, heavier pasta dishes, and aged cheeses.

**Ageing:** 18-20 years

**Serving Temp:** 68°F (20°C)

**UPC:** 783655001331



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