

Reds - Black Label

VALERIO MARINIG PREPOTTO



PIGNOLO

GRAPE VARIETY Pignolo

D.O.C. Friuli Colli Orientali

VINEYARD DENSITY 5000 vines /ha

ALTITUDE 100 m/slm

CULTIVATION METHOD Guyot

TYPE OF SOIL Permanent grassing

HARVEST By hand

VINIFICATION De-stemming crushing, maceration and fermentation with selected yeasts in contact with the peels for about 10 days at a controlled temperature with progressive separation of the seeds, soft pressing

AGING In *tonneaux* and *barriques*: 30 months with periodic *bâtonnages*; in bottle: 6-12 months

ALCOHOL 13%-14% by vol. depending on the vintage

SERVING TEMPERATURE 18 °C

CHARACTERISTICS AND PAIRINGS A beautiful ruby red colour with garnet reflections, its complex aroma recalls spices, medicinal herbs, hummus, but it is above all the vigorous, elegant, and balanced taste that makes this wine one of our flagships. It goes well with meat-based main courses, game, and seasoned cheeses

CATEGORY BLACK LABEL

TYPE DRY RED
