

CASTELLO SANTANNA



PIGNOLO

FRIULI COLLI ORIENTALI D.O.C.



VARIETAL COMPOSITION 100% Pignolo

PRODUCTION AREA Spessa (Colli Megaluzzi), Cividale of the Friuli

SOIL TYPE AND DISPOSITION Eocene Marls (Flysch of Cormons) on hill slopes

EXTENSION OF THE VINEYARD 0.5 hectares

ALTITUDE/EXPOSITION 160 m a.s.l., south/south-east

VINEYARD ESTABLISHMENT 2002

VINE DENSITY 7150 plants/hectare

VINE TRAINING SYSTEM Classic Guyot (4 buds)

YIELD PER PLANT approximately 0.5 Kg (4 bunches) through bunch-thinning in July by eliminating the second bunch.

GRAPE HARVEST the hand picked grapes are placed on racks to dry naturally for about 2 weeks.

WINEMAKING destemmed and crushed the grapes are placed in 2.5-tonne French oak vats to ferment for about 30 days, undergoing frequent manual punching of the cap. Fermentation starts with indigenous yeasts. The grape marc is delicately removed from the vats, undergoes soft pressing and the resulting wine is placed in French oak barrels.

AGEING in French oak barriques for a minimum 48 months, and further 12 months in the bottle.