

CASTELLO SANTANNA



PINOT NERO

FRIULI COLLI ORIENTALI D.O.C.



VARIETAL COMPOSITION 100% Pinot Nero

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 0.4 hectares

ALTITUDE/EXPOSITION 140 m a.s.l., south/south-east

VINEYARD ESTABLISHMENT 1991

VINE DENSITY 5000 plants/hectare

VINE TRAINING SYSTEM Classic Guyot (6-8 buds)

YIELD PER PLANT approximately 0.7 kg

GRAPE HARVEST first ten days of September

WINEMAKING destemmed and crushed the grapes are placed in French oak vats to ferment for about 21 days, undergoing frequent manual punching of the cap. 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 barrels for about 36 months and further 4 months in the bottle.