



PIGNOL

(Pignolo)

... His Excellency... ...the ancient Friulian Nobleman...

VINEYARD: - LOCATION: Corona, hamlet within the town of Mariano del Friuli, Gorizia province, Italy
- LAND REGISTRY SHEET MAP: 4 – 5
- LAND REGISTRY PARCEL: 1388 (partial)
- SOIL COMPOSITION: prevalently rocky, with a high presence of iron sesquioxides. Such a pedological characteristic, associated with the scarce endowment of organic substances and nutritive elements, induces a vigorous development – extremely moderate production, with positive repercussions for MACRO and MICRO components of the grape and its wine.

- TOTAL SURFACE: 1.05.82 Ha.(2.6149 acre)
- PLANTING YEAR: 1991
- VINES DISTRIBUTION: 2.70 x 0.80 m. (8.9 x 2.6 ft)
- N. of VINES PER HECTARE: 4630 (1874 per acre)
- SUN EXPOSITION: Southern, with rows oriented NORTHWEST- SOUTH
- TRELLIS METHOD: GUYOT mono-lateral cultivation technique (with 4-5 buds per cane), slight lopping in summer for a better ratio between leaves and grape clusters. No fertilisation.

GRAPE: - TYPES : PIGNOLO 100%
- DOC ZONE: Typical Geographic Indication VENEZIA GIULIA
- ROOT STOCKS: SO 4 KI. 31 Op.
- CLONAL SELECTION: Friuli Venezia Giulia Selection
- YIELD PER HECTARE: 4200 kg / 9438 lbs per Ha (3,775 lbs /acre)
- YIELD PER VINE: 0,900 kg / less than 2 pounds

GRAPE HARVEST: Physiologically correct, optimised in function of the maturation curve and performed exclusively by hand.

WINEMAKING: grapes of a sole variety (Pignolo) brought to must, removed from their stalk and soft pressed, macerated over an extended period with principal fermentation along with their skins for thirty days, continuously refrigerated at a controlled temperature of 24°C (75F); after being racked off the wine undergoes secondary fermentation for an ulterior 40 days. Conservation in stainless steel 316 recipients followed by at least three years' ageing in oak casks of 2000 liter (528G). Bottled at spring's end, it is stored in a temperature controlled warehouse for fifteen months (circa) of successive ageing.

- This production method allows the prolonged ageing worthy of this fine red. More specifically, the long period of maceration paired with the elevated level of fixed acidity predisposes this wine to extended ageing.
- Alcohol content: 13.38% Vol.
- Total acidity: 6.31 g/l (gr. per liter)

ORGANOLEPTIC EVALUATION: *Pignolo*, both as a wine and its vine, is quite particular. A taste which is contained yet mysterious, timid to the point of almost hesitating to reveal itself. It has a vivacious ruby red colour which fascinates the eye. Good levels of alcohol and acidity. Fruity, harmonic, elegantly bodied, delicate and softly tannic. Vinous, fruited, reserved in its perfume which slowly opens its inviting bouquet. A great wine which awaits appreciation upon discovery.

 **BRESSAN** *Mastri vinai*

HISTORIC CITATIONS: Throughout many centuries of winemaking, PIGNOLO without a doubt is Friuli Venezia Giulia's most refined and prestigious autochthonous grape variety. Numerous citations in its regard date far back in history as attested by the words of writers and scholars, not the least of whom was the Abbot Gio Batta Michieli that in his "Bacco in Friuli" ("Bacchus in Friuli"), published at the end of the seventeenth century, who thus expressed:

"Del bel Turro sulla sponda
il buon vin alligna e abbonda
che del dolce Berzamino
ne berrei per poco un tino
e vorrei sempre essere solo
nel ber a tazze piene il buon Pignolo".

"Along the beautiful banks of the Torre stream
good wine prospers and abounds
so much that of sweet Berzamino
at least a tun I'd drink and I'd like
always one alone to empty cups
of good Pignolo filled to the brink."

In his "ATLANTE AMPELOGRAFICO", G. Poggi thus defines Pignolo:

"Strange grapevine, of a shrubby and rustic appearance, whose sufferance cannot be assisted so as to result in its increased vigour no matter what the cultivator's intervention. If I should so permit myself to I would define it to be a variety at the limit of any potential vitality. Spread here and there with scant stumps, we can find it principally among the Eocene Friulian hills, where it bears an excellent product, of value beyond discussion and with particular and unmistakable characteristics.

I remember in centuries old Abbazia's shadow, an old colonel, from the Brazzà administration, with a flourishing white beard and sharp mind, who went on for years elegising Pignolo and, while beside an old stump with exiled shoots and numerous very small leaves, both he and the plant both left me with the impression of being tired in their long existence: and in fact the good Zamò (the colonel was thus named) now is not more nor less than that old stump of Pignolo.

I took some clippings from it, planting them in the "Ampelographic Vineyard", following their development and the wine produced in various years, which has been analysed and tasted. The "proof" is certainly in the resulting product that is always of optimal alcoholic content and acidity, with a pleasing and characteristic aroma, which resists well to ageing.

The vine however is extremely sensitive, but all the same a reintroduction in the best avant-garde vineyards could be useful from an enological perspective not to speak for the wine itself, with its particular, unmistakable and certainly superior character".

POGGI continues, stating: "And in reference to the wine I cannot forget the annotation made by Professor Dalmaso on his written evaluation after a tasting of a 1930 vintage Pignolo "A type of wine which is singular: luxurious".