



*Pignol*

*...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: calcareous mineral base, with high presence of iron sesquioxides. Such geological characteristics, associated with this scarce endowment of organic and other nutritional elements, forces the vines into a slow vegetative growth, resulting in an extremely low production, with an overall benefit to the MACRO and MICRO components of the grapes, and therefore the wines.
  - TOTAL SURFACE: 1.0582 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, resulting in a reduced yield), slight lopping in summer for a better ratio between leaves and grape clusters. No fertilization.
- 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: 3500
  - YIELD PER VINE: 0,5 – 0,8 kg // about 1 - 1,7 pounds

**HARVEST:** Physiologically correct, optimized during the maturation curve and performed exclusively by hand.

**WINEMAKING:** PIGNOLO grapes are de-stalked and brought to must by way of soft-pressing; maceration over an extended period with principal fermentation along with grape skins for 20 - 40 days (depending on the vintage) at a controlled temperature of 24 – 29°C by way of refrigeration; after being racked off the wine undergoes secondary fermentation for other 40 days. The wine is then stored in n°316 stainless steel tanks; after that it is put to age for 10 – 12 – 15 - 20 years in 2000 litre (528 G) oak casks. Bottled at spring's end, the bottles, in group of 500, are placed in large chests that are then stored in a temperature controlled warehouse for fifteen months of additional ageing. This methodology is conducive to the successful production of a red wine suited to prolonged ageing. Specifically the lengthy maceration accompanied with a high fixed acidity predisposes this wine for a lengthy period of ageing.

**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, with good levels of alcohol and acidity; fruity, harmonic, elegantly bodied, delicate and softly tannic. Vinous, fruited—it is 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, 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 beauteous banks of the Torre stream  
good wine prospers and abounds  
so much that of sweet Berzamino  
at least a ton 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 elegizing 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 a winemaking 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 Dalmasso on his written evaluation after a tasting of a 1930 vintage Pignolo "A type of wine which is singular: luxurious".