



PIGNOLO

Grapes:

Pignolo 100%.

Harvest:

Manual harvest from early to mid-October.

Wine making and ageing:

It ages 12 months in barriques, 48 months in large oak barrels followed by 12 months of bottle-ageing.

Colour:

Solid ruby red with purple shades.

Aroma:

Deep and fruity nose gorgeously layered with plum jam, blueberry and black cherry as well as floral hints of rosehip and violet. Eventually it displays a delicate and balsamic note of eucalyptus and tobacco leaf.

Sensory characteristics:

It is masculine, powerful and almost chewable with a backbone loaded with well ripened and quality tannins. An outstanding wine disclosing an endless persistence.

Pair it with aged blue cheese or with ground game and game bird.

