

Ronchi di Cialla

Pignolo



Variety: 100% Pignolo

Country: Italy

Region: Friuli

Appellation: DOC FCO

Vineyard: Squarzulis, Carnetig

Age of vines: 18 years

Soil: Ecocene marls

Orientation: East southeast, south

Farming Practice: Biodiversity Friendly

Vinification: Macerated for 20 days, twice daily pump-overs, matured in 80% French oak and 20% Slavonian oak for 30 months.

Fermentation: Native yeast

Elevage: 2 years in bottle

Alcohol: < 13 %

Acidity: < 5.17 g/L

Residual Sugar: < 0.2 g/L

Malolactic: Yes

Bottle Size: 750 ml

Wine Type: Red Wine

