



FACTSHEET OF PIGNACOLUSSE

PIGNA: it refers to the grape variety Pignolo and to its similarity to the pine-cone.

COLUSSE: cadastral name of the vineyard.

Type of soil: Surface originated from the Eocene elevation of Monte Fortino, which determined the spread of an extended zone of colluvial material around it.

Made with grapes: 100% Pignolo

Exposition: Sud West

Denomination: IGT Venezia Giulia

Alcohol content:

Acidity: 4,7 - 5,70 ‰

First year produced: 1999

Wine ageing potential: 8–10 years

Ageing: The production steps are the following: fermentation for 2-3 weeks in wooden vats with manual punching-down and aging in small oak barrels for 30 months. The wine is released a few years later the harvest.

Pignolo is, like Ribolla and others, an old autochthonous grape varietal of the Regio Friuli Venezia Giulia, which although had almost disappeared is now being revalued by some local estates. Here follows the definition Professor Dalmasso gave it in the 1930's: "a peculiar, luxury kind of wine...".

We decided to use this varietal as we believe that Pignolo expresses a strong personality and a remarkable typicity. To the palate is strong, very dry and rich in tannin even though in poor vintages it can be more "rugged" (in some respects resembling the temper of Friulians).

The label carries on Capo Martino's philosophy, which means the production of important wines through old local varietals and traditional methods of production and winemaking.

Depending on each single vintage, different aromas may show: prune, carob, leather, cacao powder and coffee. It is powerful and robust to the palate, with a lot of tannins.

