

Petrucco Pignolo

Friuli Colli Orientali, Friuli Venezia Giulia, Italy

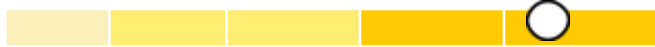
Founded by Paolo Petrucco and his wife Lina Zoffi, the winery is located in the southern part of Friuli Colli Orientali DOC in the small town of Buttrio in Monte. They have 35 hectares of land, of which 20 are planted with vines. The winery follows modern practices while being respectful of tradition. Flavio Cabas is the oenologist who along with the Petrucco family follows the entire process with a hands-on approach. They produced 16 different labels of which 10 are white wines and 6 red.



Tasting Notes

Deep ruby red color, with dense and compact aromas of black cherry, blackberry, spicy liquorice, cocoa, and tobacco. It has a dense and creamy flavor, with tannins that are well-balanced by its excellent structure, resulting in a smooth finish.

Body



Aroma



Acidity



Sweetness



Tannin



Food Pairing & Enjoyment

Serve at 66°F with fatty meat, game, and mature cheeses.

Technical Data

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| Production area: | Buttrio in Monte |
| Vintage: | 2019 |
| Appellation: | Friuli Colli Orientali |
| Varietal: | 100% Pignolo |
| Vinification: | Maceration at 28°-30°C to completion of alcoholic fermentation, soft pressing, 36-month aging in small oak barrels |
| Soil: | Eocene hills, typically marly soil |
| Harvest: | Manual |
| Alcohol: | 14.5% |