



CANTARUTTI ALFIERI

PIGNOLO COLLI ORIENTALI DEL FRIULI 2008

VINE: Local vine - 100% Pignolo

PLACE OF GROWING: in our own vineyards

HARVEST: At the end of September, by hand.

WINEMAKING: as it happens for all red grapes, inoculating highly selected yeasts, performing pumping interspersed with délestage and using advanced equipment which allow pressings very soft at the expense of yield wine grapes and cold cone thermo where there is the need to cool down or heat the musts.

FERMENTATION: Maceration on the skins occurs at a controlled temperature ranging from 26° to 28°C for a period that varies from 10 to 14 days to get a good color extraction and maintain a good structure that would remain in the time. After racking, the must is left in steel tanks in order to let the lees go down and stabilize. Then it is transferred in new French barriques of 225 liters, where it remains for 48 months. During this long period the wine is carefully followed and the malolactic fermentation takes place spontaneously allowing it to get soft the tannins and the characteristic of this grape variety rather sharp.

REFINING: Bottling takes place only when the wine reaches its best quality, usually in early summer. After bottling, it is necessary a further period of bottle aging (at least 6 months).

FEATURES: Appearance: brilliant ruby red color; Nose: elegant and unique aroma of red berries and ripe cherries. Only light roasted notes and toasted perceptions; Palate: Vigorous and energetic palate closing net and full.

FOOD & WINE MATCHING: Different types of meats: grilled, roast, braised, always of the finest cuts.

SERVICE TEMPERATURE: 18°C



WINE HUNTER
AWARD 2018



3 AIS-VITAE GUIDE
2024



Lots of balsamic vinegar and some soy sauce on the nose of this fully mature red, but there's still some fruit on the crisp palate. The finish is dry and clean. Drink now with pecorino cheese.



Recommended Glass:



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