



True Terroir Ltd.

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PIGNOLO - COLLI ORIENTALI DEL FRIULI DOC - MOSCHIONI

This wine is a true expression of the region, resulting from expert winemaking that enhances the typicality and authenticity of the selected grapes.

Territory:

The estate's vineyards are located in the hills surrounding Cividale del Friuli, within the DOC Colli Orientali del Friuli area. They are 150 meters above sea level and have a southeast exposure, with the soils composed of clay and flysch. The vines are cultivated using the Guyot method, with a planting density of 4,200 to 5,800 plants per hectare. Well-drained soil is essential for vine growth, allowing the roots to penetrate deep and absorb necessary nutrients. The vineyard treatments are designed to have minimal environmental impact, avoid using herbicides and desiccants, and rely solely on organic fertilisers.

Winemaking:

The grapes are hand-picked in crates during October. They undergo fermentation with indigenous yeasts in 60-quintal wooden vats. This process includes manual punching down and is carried out without temperature control. After fermentation, the wine is aged for 12 months in French oak barriques, followed by 48 months in large oak barrels, and then one year in the bottle before release.

Tasting Notes:

A wine with a compact ruby red colour and purple reflections presents elegant fruity aromas of plum jam, blueberry, and black cherry, complemented by floral notes of dog rose and violet. These scents evolve into a



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balsamic character with hints of eucalyptus and tobacco leaf, completing the olfactory profile. The wine is bold on the palate, showcasing vibrant tannins and exceptional finesse. Its long-lasting finish reveals a distinct minerality.

Style	Powerful and Structured Red
Producer	Moschioni
Categoria	Red
Country	Italy
Region	Friuli Venezia Giulia
Appellation	Colli Orientali del Friuli
Grape Variety	Pignolo
Vintage	2009, 2011
Barrel	60 Months
Alc %	15%
Organic & Biodynamic	No
Bottle Quantity	750 ml, 1500 ml – Magnum
Food & Wine Matching	Aged Cheese, Beef, Beef Carpaccio, Blue Cheese, Cheese, Creamy Cheese, cured meat, Game (Deer – Venison), Gorgonzola, Lamb, Mature and hard cheese, Meats, Mushrooms, Parmigiano Reggiano, Pork, Poultry, Red meat, Rich meat Casseroles, Sausages, Typical Italian Pasta e Fagioli soup (Pasta and Beans), Veal, Porterhouse steak, Roast Beef