

RONCHI DI CIALLA

PIGNOLO



Dark ruby red in color with notes of red fruit, spice and balsamic. The palate is full and voluminous with a soft tannins, well-balanced acidity, and a long finish.

Color: Red

Grapes: 100% Pignolo

Soil: Eocene Marne and Marnous Sandstones

Altitude: 150-270 m above sea level

Age of Vines: 16 years old

Vineyard Cru: Squarzulis and Cernetig

Aspect: SouthEast

Fermentation: Prolonged maceration for 20 days using local yeasts

Aging: French Oak and Slavonian Oak for 30 months followed by 20 months in bottle

Production: 3,500 bottles per year

Represented by SoilAir Selection

[Sevenfifty.com/CiallaPignolo](https://www.seventy.com/CiallaPignolo)