

Cabernet Franc

I.G.T. Venezia Giulia

Annata

2007



I harvest these grapes around the end of September from a vineyard with 5500 plants per hectare of various French clones of Cabernet Franc, and thanks to the care and selection of the rootstock, they enable me to achieve a wine with warm and international fragrances. Maceration is carried out for 12 days at a controlled temperature of about 28/30°C – when the extraction from the skins is at its peak, following the first racking the wine is kept in stainless steel tanks where malolactic fermentation takes place, enabling the wine to be more complex and elegant. The resulting wine is very typical, spicy and with an intense ruby red colour.

We advise that the wine be drunk at a temperature of 18°/20°.

Grapes: Cabernet Franc 100%
Area under vine: 1.10,00 Ha – 5000 plants/Ha
Planting pattern: 2.5 x 0.8
Altitude: 80 m/above sea level – Position S/E
Training system: Guyot
Vineyard age: 1995
Yield per hectare: 8000 Kg
Soil type: clay
Harvest period: End September
Vinification: Stainless steel at controlled temperature
Malolactic Fermentation: Yes
Ageing: in the bottle for 2 months
Alcohol content 13.0 % Acidity 5.3 g/l

Rosso della Tenuta

Friuli D.O.C. Grave

Annata

2004



This wine is produced from 60% Cabernet Sauvignon grapes and 40% Refosco dal Peduncolo Rosso which are vinified in French oak Barriques. After thinning the vines during the summer leaving just one cluster per cane with a maximum of six clusters per plant, and once ripening has been checked, I begin harvesting in small plastic crates and avoid leaving the must under the sun for hours. From here, the grapes pass through a destemmer-crusher and then into wooden barrels where maceration takes place for 16 days at a controlled temperature. Here I alternate the classic pumping over phase with other techniques in order to achieve the best possible extraction from the skins. After the first racking the wine is racked in barriques where malolactic fermentation takes place. The wine is left to refine here for two years so as to achieve a more complex and elegant wine. Further ageing takes place in the bottle for nine months, additionally exalting the wine's characteristics and elegance.

*This wine is best drunk at
a temperature of 18°/20°.*

Grapes: Cabernet Sauvignon 60% - Refosco d.p.r. 40%
Area under vine: 0.5 Ha – 4000 plants/Ha
Planting pattern: 2.6 x 1
Altitude: 80 m/above sea level – Position S
Training system: Guyot 6/8 buds per plant
Vineyard age: 1992
Yield per hectare: 5500 Kg
Soil type: clay
Harvest period: End September in crates
Vinification: Oak Vats
Malolactic Fermentation: Yes
Refining: French Oak Barriques for 2 years
Ageing: in the bottle for 6 months
Alcohol content 13 % Acidity 5.2 g/l

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Refosco dal Peduncolo Rosso

D.O.C. Friuli Grave

Annata
2007



This wine is produced from a vineyard of 5500 plants per hectare of Refosco dal peduncolo Rosso, and is followed carefully given the fragility of the vines themselves, and those grapes suitable for the production of such a high potential wine are selected carefully. It undergoes maceration for 12 days at a controlled temperature of around 28°C in stainless steel tanks – during which peak extraction from the skins is achieved, following the first racking, the wine is kept in stainless steel tanks where malolactic fermentation takes place. After a couple of weeks the wine is passed into 25 HL French Oak barrels, where it is refined for 12 months, creating a more elegant wine. A very typical wine results from this process, with an intense ruby red colour.

This wine is best drunk at a temperature of 18°/20°.

Grapes: Refosco dal Peduncolo Rosso 100%

Area under vine: 2.40 Ha – 5000 plants/Ha

Planting pattern: 2.5 x 0.8

Altitude: 80 m/above sea level –

Position S/E Training system: Guyot

Vineyard age: 1997

Yield per hectare: 7000 Kg

Soil type: clay

Harvest period: End September

Vinification: Stainless steel at controlled temperature

Malolactic Fermentation: Yes

Refining: in 25HL French Oak Barrels

Ageing: in the bottle for 2 months

Alcohol content 13.0 % Acidity 5.4 g/l

Cabernet Sauvignon

I.G.T. Venezia Giulia

Annata
2007



This wine is produced from the Sauvignon R3 vineyard, which has 5000 plants per hectare and an average yield of 1 Kg per plant. After harvesting the grapes pass through a destemmer-crusher and immediately into the press where part of the first-pressing must is put into stainless steel vats and cooled to a temperature of 5° for 24 hours. The following day, thanks to selected yeasts, alcoholic fermentation begins which at a temperature of 18°C develops for twenty days. After five or six months on the lees, the wine is prepared for bottling. Great fruity aromas are achieved, with a remarkable structure and a straw yellow colour.

Before going on sale, the wine is left to stand for about two months in the bottle, which is necessary for the taste after bottling.

*This wine is best served
at a temperature of 10/12°.*

Grapes: Sauvignon 100%
Area under vine: 1.0 Ha – 5000 plants/Ha
Planting pattern: 2.5 x 0.8
Altitude: 80 m/above sea level – Position S/E
Training system: Guyot
Vineyard age: 1996
Yield per hectare: 5000 Kg
Soil type: gravel/clay
Harvest: mid September in crates
Vinification: Stainless steel at controlled temperature
Malolactic Fermentation: No
Refining: On the lees, stirred weekly
Ageing: in the bottle for 2 months
Alcohol content 13.0 % Acidity 6.0 g/l

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