

PIGNOLO

Native variety of the Friuli-Venezia Giulia region, cultivated in particular in the municipalities of Rosazzo, Buttrio and Premariacco.



Ampelographic characters: the variety presents two biotypes, whose ampelographic characters differ in terms of jagged leaves and wine characteristics. Currently, the type with jagged leaves described here is the most widespread. The bud has a hairy apex with wine-red shades. The leaves are small and three-lobed. The petiolar sinus is open and the upper lateral sinuses are deep. There are visible veins with a pinkish base. The underside is velvety. The cluster is small, cylindrical, and can be compact or semi-compact. The berry is small and round with thick, black skin and simple-flavoured flesh.

Cultural aptitude: vine of very good vigour and bushy growth habit. It adapts to temperate environments and to clay-limestone soils.

Training system and pruning: it prefers long pruning and not too expanded training systems, such as Guyot and Cappuccina. It is advisable to perform a drastic green pruning.

Bud-burst period: average-late.

Ripening period: late.

Yield: low but constant.

Susceptibility to diseases and adverse conditions: susceptible to powdery mildew, for which green pruning and suitable prophylaxis against powdery mildew are necessary. Not very susceptible to winter colds and late frosts.

Enological potential: it produces ruby-red wines with excellent acidity and structure. Harmonic, full, typically fruity-flavoured. It can be used in purity or blended with other local wines. Excellent for aging.

Clones in propagation: FVG370.



CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	n.d.	40	30	20	91