



PICOLIT



DESIGNATION	D.O.C. FRIULI COLLI ORIENTALI
GRAPES	100% PICOLIT
ALCOHOL %	13 % vol.
SOIL ASPECT	Vineyard arranged in a "ritocchino" fashion, in a North-South direction; the soil is known as <i>Flysch</i> , a sedimentary complex of loam and sandstone of Eocene origin
VINEYARD AGE AND GROWING SYSTEM	The vineyard is about 30 year old, the farming system is <i>Sylvoz</i>
YIELD	1 kg/ hectare before drying up
HARVEST	Manual, taking place in two phases
WINE MAKING	Grapes are put in small crates which are located in a room with controlled humidity and temperature for drying up until the middle of November, then after a soft pressing the most is left to ferment at a low temperature (13°C) thanks to the indigenous yeasts of the grape. Afterwards the wine ages for longer than 24 months during which periodical stirring operations take place, and at the end of the second spring following the harvest it is filtered and bottled, and six months later it is introduced onto the market
NOTES ON FLAVOUR AND BOUQUET	Of an intensely brilliant golden yellow colour, it presents an intense and elegant bouquet with hints of acacia and linden, ripe fruits, orange marmalade and honey; in the mouth it is complex, full-bodied, well structured and long lasting
SERVING SUGGESTIONS	The Picolit is considered a wine for meditation that loves to be sipped alone but it also it goes well as appetizer together with <i>pâté</i> croutons, as well as matched with seasoned savoury cheeses, apple and pear jam and acacia honey