

Picolit D.O.C.G.

Grape Variety: 100% Picolit

Appellation: Colli Orientali del Friuli

Designation: DOCG

Soil Type: Eocene sandstone marl

Harvest Period: Late October

Harvest Method: Manual

Vinification:

The grapes are left to dry naturally on the vine for as long as possible depending on the season, destemmed, crushed, and left to macerate for another 3 days, thus promoting the initiation of fermentation with the yeasts naturally present on the grapes. The grapes are then softly pressed and fermentation continues in temperature-controlled stainless steel tanks.

Aging:

Maturation and aging continue in stainless steel tanks, leaving the wine on its fine lees for approximately 10 months. The bottled wine is aged in temperature-controlled cellars for at least two months.

Sensory Notes:

Color: Golden yellow tending towards amber.

Aroma: The aroma is fine and intense, floral, fruity, and very complex. The aroma is reminiscent of honeycombs, brimming with honey made from all the wildflowers. An exceptionally elegant bouquet offers an incredible array of aromatic nuances: wildflowers, dried and wilted fruit.

Flavor: Sweet, velvety, and harmonious on the palate. The flavor offers a very long, constantly evolving sensation, with a subtle tannic note that adds complexity.

Pairings: Due to its characteristics, it is a classic meditation wine, difficult to pair. Surprisingly good with some spicy cheeses.

Serving temperature: 14°C

