

Picolit

WINEMAKING

The harvested grapes dry slowly in a drying room at a low temperature before they are destemmed. After a few days' skin contact, the must is fermented in Allier barriques at a temperature of no more than 20 °C. Maturation, again in wood, takes about 24 months.

WINE

Yellow gold shot through with intriguing veins of amber. Honey, currants and dried apple-like fruit open the palette of aromatics before the dense, textured palate mingles honey with fresher, fruitier nuances, signing off with attractive wafts of caramel.

SUGGESTIONS

Storage: lay the bottle on its side in a dark, dry room at a temperature of 15 °C.
Food matchings: a dessert or meditation wine that is also complements semi-hard cheeses with distinctive refermentation aromas, such as Gorgonzola, or liver pâtés, especially goose liver pâté and pâté de foie gras.

GRAPES

Picolit

DOC ZONE

Colli Orientali del Friuli

MUNICIPAL TERRITORIES

OF PRODUCTION

Corno di Rosazzo

GRAPE YIELD

20 - 25 quintals/hectare

TRAINING SYSTEMS

Guyot and Cappuccina corta
(short double arched cane)

PLANTING DENSITY

3,500 - 4,000 vines/hectare

HARVEST PERIOD

Mid October

ALCOHOL CONTENT

About 14% vol.



Serving
temperature:
12-14 °C

