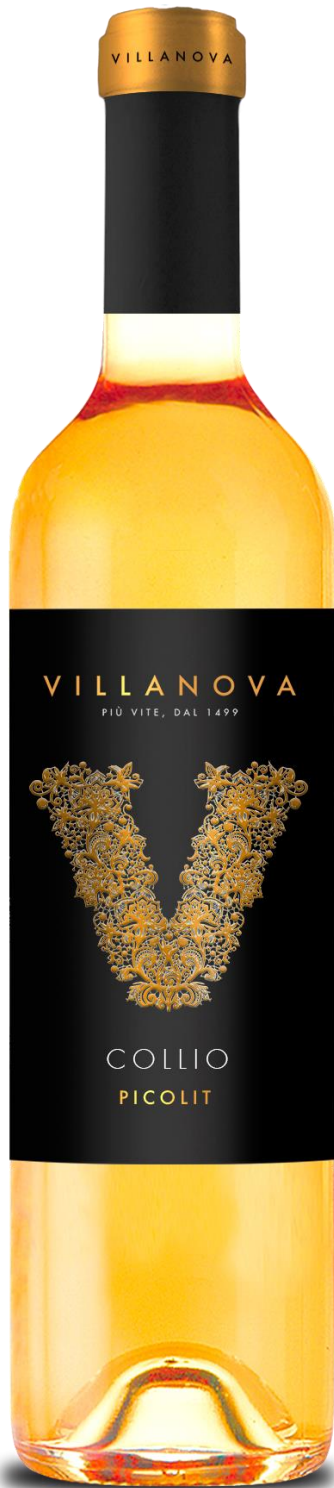


VILLANOVA

PIÙ VITE, DAL 1499



## PICOLIT

DOC COLLIO 2018

### Soil

From the Eocene era, soil is marked by marls and sandstones flysch. In later ages it turned into the “ponca”: the traditional rocky substrate of the hilly area.

### Grapes

100% Picolit

### Vine training system

Guyot

### Alcohol

14,5 % vol

### Total acidity

5,30 g/l

### Harvest

Manual

### Aging

Late harvest, grapes are left on the plant for raising until mid-October. Pressing and fermentation take place in oak barrique, until about the alcohol reaches 14°.

Follows a period of ageing of at least one year in wood barrels.

### Shelf life

From 6 to 10 years from the harvest, depending on storage conditions.

### Cork

One-piece natural cork.

### Tasting notes

Fantastic gold yellow, to the nose boasts a multi-layered bouquet of apricots, dried figs, and acacia blossom, with a hint of citrus. To the palate it is sweet but not cloying, with aromas of honey and well-ripened fruit.

It is a jewel wine and rare, as the average production per vine is extremely low.

### Pairing suggestions

It partners well with blue cheeses, foie gras, and petits fours. Its classic pairing is sweet-sweet, but thanks to its lingering and warm sensations, it is also a delicious sipping wine. Best enjoyed at 10°C.