



PICOLIT

DOC COLLIO 2018

GRAPE VARIETY
Picolit

SOIL
“Ponca”, the typical soil of the Collio, is an Eocene flysch dating from 40-50 million years ago which consists of alternating strata of marl (calcareous clays) and sandstone. Crumbly and rich in minerals, it makes an ideal terrain for high-quality viticulture, thanks to its tendency to decompose rapidly, allowing the roots of the vines to penetrate deep into the sub-soil.

TRAINING SYSTEM
Guyot

HARVESTING
Manual.

WINEMAKING
Natural on-vine drying of the grapes to late October. Pressing, fermentation in small barrels to around 14% abv, followed by more than 12 months ageing.

ALCOHOL
14,5% abv

TOTAL ACIDITY
5,3 g/l

CLOSURE
Natural cork.

TASTING NOTE
Extremely low yields per vine make Picolit a rare and highly prized wine. In the glass it is a golden yellow shade with complex aromas of apricot, dried fig and acacia, and hints of citrus. On the palate it is sweet, but never cloying, with flavors of honey and ripe fruit.

FOOD PAIRING
A wine of length and intensity, it pairs with blue cheeses, foie gras and dry sweet biscuits.

Serve at 8°C - 10°C

RECOMMENDED GLASS

