



PICOLIT

D.O.C.G. COLLI ORIENTALI DEL FRIULI

IT IS SURELY A GRAPE VARIETY OF ANCIENT ORIGIN, SINCE SOME AUTHORS BELIEVE IT WAS ALSO CULTIVATED IN ROMAN TIMES. IT DELIGHTED THE PALATES OF POPES AND EMPERORS, IN HIGHLY PRESTIGIOUS MARKETS ALL OVER EUROPE. BEING CHARACTERISED BY EXTREMELY LIMITED PRODUCTION, SINCE THE 2006 HARVESTING IT HAS BEEN GRANTED THE CONTROLLED AND GUARANTEED DESIGNATION OF ORIGIN LABEL, VALID FOR THE ONLY TERRITORY OF COLLI ORIENTALI DEL FRIULI, WHERE ABOUT 60 HECTARES ARE DEVOTED TO THE SPECIALISED CULTIVATION OF THIS PRECIOUS AUTOCHTHON VARIETY, WHICH WAS ONCE ON THE VERGE OF EXTINCTION BUT THAT HAS BEEN LUCKILY RESTORED TO ITS ORIGINAL SPLENDOURS.

TECHNICAL CHARACTERISTICS

Grape variety: Picolit in purity

Wine typology: Sweet white

Vineyard name: "Chiesetta", located in the municipality of Cividale del Friuli

Nature of soil: Marnous-arenaceous rocks of eocenic origin rich in mineral salts and many other micro-elements

Altitude: 210 m a.s.l.

Year of planting: 1977

Exposure: South-west

Grape yield per hectare: 30 qt.

Growing technique: "Cappuccina"

Harvesting: Very late, with withering of the grapes on racks; manual with single grapes selection.

Vinification: The grapes, coming from extremely low-yield areas and in specialized cultivation, are subjected to soft pressing and the obtained must is clarified by decantation. The vinification continues with the alcoholic fermentation in temperature controlled (18°-20°C) stainless steel tanks. Once the fermentation is complete, the wine is refined in stainless steel vats for 3-4 months. Particular care is taken in the preservation and evolving of "noble" dregs, by means of frequent stirring means of frequent stirring.

INFORMATION ORGANOLEPTIC

Alcohol content: 14% vol.

Total acidity: 6.0 g/l

Serving temperature: 13°C degrees

Preservation time: 4/5 years

Sensory properties: Bright golden yellow colour, sometimes almost amber-coloured, after a few years of ageing. Its aroma is intense, floral, fruity, incredibly complex, reminiscent of a bee's honeycomb. On the palate it is "sweet-unsweet", velvety, harmonious, full-bodied and strong.

Gastronomic combinations: Great wine for meditating, surprisingly good with mature, hot cheeses and "formadi frant". Excellent with fois-gras and dry sweets.