



azienda agricole  
in Friuli Venezia Giulia  
dal 1963

COLLIO D.O.C.

# Picolit D.O.C. Collio



**GRAPE VARIETIES:** Picolit single variety.

**SOIL:** known as "ponca", it consists of friable marlstone with good water retention properties, and is typical of the Collio zone.

**TRAINING SYSTEM:** Guyot with 4,000 vines per hectare and short pruning which results in low yields and a high concentration of quality.

**VINIFICATION:** 50% of the grapes undergo fermentation in small wooden vats and 50% in temperature controlled stainless steel vats at a controlled temperature of between +18° and +24°C.

**AGING:** 8 months in barriques.

**ALCOHOL:** 13.50%

**RESIDUAL SUGAR:** 1.10 g/l

**TOTAL ACIDITY:** 6.80 g/l as tartaric acid

## TASTING NOTES

**COLOR:** golden yellow hue and sometimes with deep intensity.

**BOUQUET:** pervasive, concentrated and fruit-driven with well-defined notes of acacia, freesia, apricot, ripe peach and hints of honey.

**TASTE:** in the mouth it is appropriately sweet, warm and plush, it is beautifully balanced and harmonious offering a layered lingering aromatic finish.

**PAIRING:** it is enjoyed as a sipping wine but can beautifully complement foie gras, gorgonzola served with honey, pear or fig preserve, and is pleasing with almond biscuits.

**SERVE:** at a temperature between +14° and +15°C. Uncork half an hour before serving.

**CONSUMPTION AND AGEING POTENTIAL:** if stored in the proper conditions, its character remains unchanged for many years.

**BOTTLE SIZE:** 0.500 L