



COLLIO PICOLIT



DESCRIPTION: DOC (Registered Designation of Origin)

White Wine

PRODUCTION AREA: COLLIO

Municipality of San Floriano del Collio

PRODUCTION AREA: Asci

EXTENSION: 0,12 ha

GRAPE VARIETIES: 100% Picolit

SOILS: Hilly terrain consisting entirely of marl and stratified Eocene sandstone, with excellent exposure

YIELD PER HECTARE: 30 ql.

GROWING SYSTEM: Guyot

HARVEST: Hand-harvested by mid-October

VINIFICATION: Grapes are picked and left to wither on wooden matting for 30 days. They are then de-stemmed and left to macerate in 228-litre oak barrels for about 10 months. Ageing is carried out in wooden barrels for another 18-24 months

ALCOHOL CONTENT: 15-15,5% (depending on the vintage)

COLOUR: Golden yellow, close to amber when aged.

BOUQUET: Pronounced and gracefully contoured bouquet, with almond, honey and ripe fruit prevailing.

PALATE: Sweet yet not cloying, pervasive and velvety, it discloses slowly.

SERVING SUGGESTIONS: A great wine, both for meditation and conversation, to enjoy with good company and between meals. Surprisingly good when accompanying strong cheese, excellent when served with dry sweets.

SERVING TEMPERATURE: To be served chilled but not cold.