



Picolit

DENOMINATION

Colli Orientali del Friuli – DOCG

VINTAGE

2020

BREEDING METHOD

Guyot

PROTECTION METHOD

Integrated pest control at low environmental impact

HARVEST TIME

Third week of September

HARVEST METHOD

Hand-picking, bunches are placed in boxes to naturally dry for about 45-60 days

VINIFICATION

Manual selection of the grapes, destemming and soft pressing

EVOLUTION

Fermentation and ageing in barrique barrels for at least 30 months, bottling and ageing in bottle for a couple of months

ANALYTICAL DATA

Alcohol (% vol): 12.5

Total acidity (g/l): 5.9

Residual sugar (g/l): 179

SENSORY ANALYSIS

Colour: golden yellow, amber-coloured, intense

Nose: yellow peach, candied fruit, acacia honey and custard cream

Palate: persistent notes of nuts and dried fruit, apricot and tropical fruit

PAIRING

It can be enjoyed by itself or paired with almond desserts, foie gras courses and tasty aged cheeses

SERVING TEMPERATURE

14° C