

PICOLIT 2016

A noble ancient vine of Friuli. It has been defined as “the wine of meditation” by Veronelli, who linked its rediscovery with no shadow of doubt to three generations of the Perusini Family. They were the first to select and cultivate Picolit on the Colli Orientali, and then to make it known outside Friuli. It is a wine that can be drunk by itself, at the end of the meal, or, like Sauternes, with pate or blue cheese. It should be served at 14-16°C



Vineyards:

Classification:	DOCG - Friuli Colli orientali
Site:	Monte S.Biagio (hills of Gramogliano)
Terroir:	Loam
Exposure:	Top of the hill
Grape:	100% Picolit
Vines per hectare :	4000 (average)
Pruning Technique:	guyot
Production per hectare:	2 tonnes (average).

Winery:

After being carefully hand-harvested the Picolit grapes are laid out on racks for 2 month (average) to dry. The raisined grapes are then pressed in a pneumatic press. The vinification takes place in modern stainless steel tanks. The wine is then transferred into oak barrels to mature for 10 months before bottling.

Analysis :

Total alcohol:	13,17 %
Residual sugar:	137 g/l
Total acidity:	5,2 g/l
Total dry extract:	32,4 g/l
Total sulphites:	101 mg/l

Tasting Notes:

Appearance: intense golden yellow

Nose: very elegant, complex, varietal aromas; hints of orange peel, apricot, fig, candied fruits; floral notes of citrus and acacia, hints of spice.

Palate: complex, sweet, articulate, balanced acidity and sweetness. Persistent aftertaste with aromatic sensations in harmony with the nose.