

Picolit
DOCG
Colli Orientali
del Friuli

ATRUE GEM
OF FRIULIAN
WINEMAKING



Grape variety

100% Picolit.

Soil

Marly-Arenaceous.

Winemaking

The grapes undergo a drying process in a humidity and temperature-controlled environment. The grapes are then destemmed and cold macerated for 6 hours. The grapes undergo soft pressing followed by temperature-controlled fermentation with selected yeasts. After about a 12-month ageing the wine is bottled.

Colour

Brilliant gold yellow.

Tasting notes

Sweet notes that develop into elegant aromas of candied fruit and caramel.

Food pairing

Meditative wine. It complements foie gras croûtons and hard and blue cheeses. Must try with oysters and raw scampi.

Harvest

By hand

Serving temperature

14 – 16 °C