



PICOLIT D.O.C.G

Composed of 100% estate grown grapes. Complex, sweet and articulate with refined acidity balanced with exotic notes of apricot, fig and candied fruit.

Region: Friuli, Italy
Appellation: Colli Orientali del Friuli D.O.C.G Rosazzo
Grapes: Picolit

Vinification: Partially-dried grapes are carefully destemmed followed by soft crushing. The must is then allowed to settle and is fermented at controlled temperatures in small casks of French oak for about 18 months..

Aging: After fermentation, the wine is left on the lees in the small oak casks for about 18 months, with further rest in the bottled wine for 18 months.

Color: Intense golden yellow
Aroma: Elegant and complex with orange peel, apricot, fig and candied fruit.
Palate: Complex, sweet and articulate with refined acidity balancing the sweetness. A lingering finish provides aromatic sensations in harmony with the nose.

Serving Suggestions: A fine partner for full-flavored, tangy and marbled cheeses. Outstanding with foie gras, biscuits and fruit-based desserts.

Alcohol: 14%
Bottle Size: 500ml