



MONVIERT



PICOLIT

D.O.C.G. COLLI ORIENTALI DEL FRIULI

IT IS SURELY A GRAPE VARIETY OF ANCIENT ORIGIN, SINCE SOME AUTHORS BELIEVE IT WAS ALSO CULTIVATED IN ROMAN TIMES. IT DELIGHTED THE PALATES OF POPES AND EMPERORS, IN HIGHLY PRESTIGIOUS MARKETS ALL OVER EUROPE. BEING CHARACTERISED BY EXTREMELY LIMITED PRODUCTION, SINCE THE 2006 HARVESTING IT HAS BEEN GRANTED THE CONTROLLED AND GUARANTEED DESIGNATION OF ORIGIN LABEL, VALID FOR THE ONLY TERRITORY OF COLLI ORIENTALI DEL FRIULI, WHERE ABOUT 60 HECTARES ARE DEVOTED TO THE SPECIALISED CULTIVATION OF THIS PRECIOUS AUTOCHTHON VARIETY, WHICH WAS ONCE ON THE VERGE OF EXTINCTION BUT THAT HAS BEEN LUCKILY RESTORED TO ITS ORIGINAL SPLENDOURS.

TECHNICAL CHARACTERISTICS

Grape variety: Picolit in purity

Wine typology: Sweet white

Vineyard name: "Chiesetta", located in the municipality of Cividale del Friuli

Nature of soil: Marnous-arenaceous rocks of eocenic origin rich in mineral salts and many other micro-elements

Altitude: 210 m a.s.l.

Year of planting: 1977

Exposure: South-west

Grape yield per hectare: 30 qt.

Growing technique: "Cappuccina"

Harvesting: Very late, with withering of the grapes on racks; manual with single grapes selection.

Vinification: Our grapes are coming from areas with very low yield and in specialized cultivation (there are only 60 hectares of Picolit in ALL ITALY!), are subjected to soft pressing and the must thus obtained is clarified by decantation. The vinification continues with alcoholic fermentation at a controlled temperature (20-22 ° C) in stainless steel containers. After fermentation, the wine is aged for minimum 8-9 months in oak barrels, paying particular attention to the conservation and evolution of the "noble lees", with frequent handling.

INFORMATION ORGANOLEPTIC

Alcohol content: 14% vol.

Total acidity: 6.2 g/l

Serving temperature: 13°C degrees

Preservation time: 4/5 years

Sensory properties: The wine has a bright golden yellow color, sometimes almost amber, after a few years of aging. The scent is intense, floral, fruity, incredibly complex, reminiscent of the honeycomb. On the palate it is sweet-not-sweet, velvety, harmonious, full-bodied and powerful.

Gastronomic combinations: It is a great meditation wine, surprisingly good on mature and spicy cheeses. Also excellent on foie gras dishes and dry pastry desserts.