

Picolit 2009

DENOMINATION:

Collio DOC

GENERAL INFORMATION:

The partial fertilization of the flower, which determines the development of only a few and very concentrated berries, is the basis of the uniqueness of Picolit. One of the noblest expressions of its territory.

VINTAGE REPORT:

The first months of 2009 were marked by successive rainstorms and by moderate temperatures over the final months. Fruit set, the growth stage that occurs just following flowering, and a very important precursor for the quality of the future harvest, resulted in well-balanced clusters. This equilibrium continued through veraison, with small-sized berries, rich in aromatic components and with good acid levels. Day-night temperature ranges brought into the cellar displayed very high quality and are yielding wines with significant aromatic intensity and range.

TERROIR AND PRODUCTION:

Estate and vineyard location: the vineyards are located in Lucinico, in the Collio Goriziano zone

Altitude: 150 mt. s.l.m.

Vineyard size: 1 hectar

Exposure: South

Soil type: ponca (Eocene marls and sandstones)

Density: 5.000 stocks/hectar

Training system: Guyot

TECHNICAL INFORMATION:

Variety: Picolit

Yield/hectare: 11 quintals

Harvest period: mid October, first week of November, natural drying on the vineyard

Vineyard practices: manual

Fermentation vats: stainless steel, French barriques

Fermentation temperature: controlled, not exceeding 18°C - 20°C

Length of fermentation: 60 - 70 days

Maturation method: French oak barriques used once

Bottle formats: 12 months in French oak barriques used once

TASTING NOTES:

An intense and luminous golden yellow colour. The nose is rich and elegant with intense fragrances of candied fruit, among which the standouts are apricots and fig. Mellow scents of orange blossom follow, together with delicate notes of acacia honey. A smooth wine of great complexity and excellent balance between the sweet components and the pleasant freshness.

SERVING SUGGESTIONS:

Pan-fried rabbit and chicken with vegetables, roast lamb, thick soups with sausage or Italian pancetta or sausage.

