

# Picolit 2011

## 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.

## SEASONAL TREND:

The 2011 growing season started off quite normally in the spring, and May and June brought their expected and welcome rains, ensuring even development of the fruiting shoots, and flowering later proceeded under ideal weather conditions. Fruit set and berry growth were likewise normal, and the clusters were sound and healthy, again because of dry conditions. The season continued quite dry, speeding up the ripening process of the grapes, which displayed high concentrations of aromatic and polyphenolic compounds. Harvest thus began earlier than usual, around mid-August, and continued with no problems. We saw immediately that the resultant wines would be well structured, with rich bouquets, and in fact the musts were textbook-perfect and the fermentation fragrances were outstanding. The fermentations, all kept at low temperatures, carried through very well. Maturation on the lees was not very lengthy, since by December the wines were already rounded and smooth. Now fresh off the bottling line, the wines are remarkably expressive, displaying intense aromas and distinctive varietal characteristics, cleanly delineated and firmly structured.

## 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:

A rich golden yellow in appearance, this Picolit is characterised by a complex, intense bouquet of candied fruit, pastries, apricot, and fig, melding together into an elegantly spiced mosaic of orange blossom and acacia honey.

## SERVING SUGGESTIONS:

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

