

# Picolit 2012

## DENOMINATION:

Collio DOC

## SEASONAL TREND:

The 2012 growing season began a bit early in respect to past years for some grape varieties - the most precocious - while for the other late-blooming varieties germination was according to the usual "calendar". Pinot Grigio, Sauvignon, Chardonnay and Pinot Bianco, especially in the highest-altitude and most exposed areas, began germination in the last ten days of March. These varieties, at lower altitudes, and all other varieties began germination after the first week of April. The months of April and May were, on average rainy with temperatures slightly higher than usual; this guaranteed regular and constant growth of the fruiting canes. During the last ten days of June, flowering occurred for all varieties and therefore fruit set saw the regular rains for the month. The only precipitation in July was concentrated during the first weeks of the month and guaranteed the correct amount of water for grape growth. Throughout veraison and maturation - end of July and August - there were no heavy rains and temperatures were slightly above average; nevertheless the aromatic evolution of the grapes was excellent. Thus, the harvest began at the end of August and proceeded favourably.

## TERROIR AND PRODUCTION:

**Estate and vineyard location:** vineyards are located at Lucinico, in the Collio Goriziano area

**Altitude:** 150 meters

**Vineyard size:** 1 hectar

**Exposure:** South

**Soil type:** Ponca (Eocene marls and sandstones)

**Density:** 5000 stockts/hectar

**Training system:** Guyot

## TECHNICAL INFORMATION:

**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

**Length of maturation:** 12 months in French oak barriques, 4 months in stainless steel, 6 month in bottle

**Alcohol by volume:** 13,0% Vol.

## TASTING NOTES:

A rich, luminous yellow-gold, this Picolit boasts a rich, elegant bouquet of alluring candied fruit with lychee nut and citrus peel, with a background of fragrant lavender and camomile and hints of acacia honey. Velvet smooth on the palate, it achieves a superb balance between sweetness and a zesty crispness.

## SERVING SUGGESTIONS:

The ideal wine to sip on its own. It is luscious however with full-flavoured and blue cheeses, with fois gras, and with dark chocolate.

