



ATTEMS

PICOLIT 2015

CLASSIFICATION: D.O.C. Collio Picolit 2015

VINTAGE REPORT: Bud break across all the varieties was in line with the historical norm in our area, and the vines were able to develop in optimal temperatures and to take advantage of normal rainfall.

The first two weeks of June, which are crucial for the development and fertilisation of the flowers, saw fine weather and contributed significantly to this year's generous crop. In addition, an unbelievable growth in the local beneficial insect population took place, including ladybirds and earwigs, but particularly bees - ultra-efficient pollinators - which built their wild hives in the vineyards.

July was torridly hot with temperatures reaching record highs (31.8 °C), forcing us to irrigate the deep, rocky soils in the Isonzo area both early in the morning and at night. In the Collio, however, natural springs in the Ponca formations provided the vines with a good supply of water, preventing stress during the ripening stage.

Between late August and September, all of the vineyards benefitted from significant day-night temperature variations, ranging as wide as 14.5 degrees. Picolit grapes are the first to bud in spring, but the last to ripen and the grapes were left to mature on the plants until the end of October, reaching an incredible concentration of sugars.

TERROIR AND ENVIRONMENTAL CONDITIONS:

PROVENANCE: a 1 hectare vineyard located at Lucinico.

SOIL TYPE: "Ponca" of fragmented rock, loam and sand formed by the rising of the seabeds millions of years ago during the eocene.

PLANT DENSITY/HA: 6250 plants

TRAINING: Guyot

VINEYARD AGE: Planted in 2000

TECHNICAL INFORMATION:

YIELD/HECTARE: 2.5 tons

HARVEST PRACTICES: By hand in small boxes at the end of October.

WINEMAKING: The grapes, straggly and slightly raisined, are pressed through a traditional winepress. The dense and richly sugared liquid is then slowly fermented in barrique for 45 days, when it naturally and spontaneously stops fermenting. The wine is then refined in second-use barrels before being transferred to small cement vats to rest for twenty months before being bottled.

ALCOHOL BY VOLUME: 12,5% Vol.

TASTING NOTES: Picolit possesses a classic intense colour with ancient gold highlights. On the nose it is extremely complex with dominant candied fruit and apricot aromas and notes of sweet toasted bread, orange flowers and a toasted hazelnut finish. On the palate the wine is an explosion of elegant sweetness, which leads to a surprising citrus and chestnut honey finish.

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

