



PICOLIT

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

Conversation and meditation wine from a 50 years old vines of Picolit, native grape, cultivated on Santo Spirito hill over the Albana plain.

“Golden yellow in glass, disclosing its unmistakable personality at nose. Vibrant bouquet with liquor hints, flower driven, recalling exotic fruit and with melon notes. The palate is soft creamy, complex and well balanced. Elegant almond flavour finish” (from “Ai Migliori vini d’Italia” by D’Agata and Comparini).

Environment friendly techniques used.



GRAPE VARIETY: 100% Picolit, native grape

SOIL: marl soil called “Ponka”

ALTITUDE: 150m on sea level

DENSITY: about 3500 plants/ha – 20q/ha

GROWING METHOD: guyot

HARVEST: manual harvesting in crates and drying process



VINIFICATION: light cold-maceration, soft pressing

REFINING: in barrique



ALCOHOL: depending on the vintage, it may vary from 14% to 15%

SERVING T°/F°: 14°-16°C (57°-60°F)



AROMA: Floral and fruity bouquet with melon and dates notes



TASTE: Soft and creamy



PAIRINGS: Fermented cheese, foie gras pate and risotto with cheese

BODY



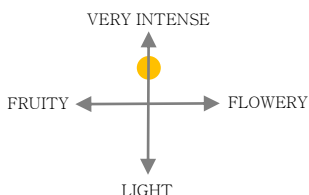
PERSISTENCY



TANNINS



SWEETNESS



PICOLIT 2017

➤ FALSTAFF: 90/99

PICOLIT 2016

- GAMBERO ROSSO: 2 glasses
- VINIBUONI D’ITALIA: 4 stars ★★★★★
- VINOWAY: Selection Gold 91/100
- THE WINE HUNTER: GOLD MEDAL
- VINOUS: 95/100

AWARDS



falstaff



vinous

vino



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