



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



VINIFICATION:	light cold-maceration, soft pressing
REFINING:	in barrique



ALCOHOL:	depending on the vintage, it may vary from 12,5% to 13,5%
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



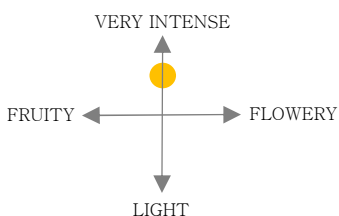
PERSISTENCY



TANNINS



SWEETNESS



AWARDS

PICOLIT 2018

- Gambero Rosso: 2 glasses
- Città del Sindaco 2024: Great Gold Medal

PICOLIT 2017

- FALSTAFF: 90/99



falstaff

VIGNA PETRUSSA

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