

# PICOLIT

## COLLI ORIENTALI DEL FRIULI

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



### PICOLIT 100%

It is a delicious and very rare white wine, featuring a pure gold colour, which becomes almost amber-coloured after some years or ageing.

The scent reminds you of a honeycomb full of wildflower honey.

Palate is extremely sweet yet not sickly, aristocratic (wine for Popes and kings) and never-ending with continuously changing sensations.

Neither one discordant note nor one stronger than another. A true symphony.

Our vineyard called “Ronc dal Picolit” is situated in the hamlet of Raschiacco on the territory of Faedis (Ud). Two superb cherry trees, sheltered by the wood, can be seen as you reach the top of the hill, just where you can hear the nightingale singing.

The overripe grapes are picked during the first days of October and put in crates to undergo natural desiccation in an airy cellar for more than two months. Vinification starts with the initial fermentation of the must, obtained with soft and very slow pressing of whole grapes, in 500 litre oak casks.

The high sugar content requires long and slow fermentation and 12 month refinement in oak casks, plus at least one year in the bottle.

SOIL: gravel and stones

ALCOHOLIC GRADATION: 14% VOL

SERVE: serve cool, but not cold at around 8 degrees

BOTTLES PRODUCED: 1.300pcs in the size 0,375 Liters

SUGGESTED ACCOMPANIMENT:

it is difficult to accompany this excellent wine. Like a diamond, a gem, like the best, it prefers solitude. It is a meditating wine.

Amazingly nice with flavored cheeses, paté de foi d'oie and canard,

San Daniele ham and figs, typical small friulana pastry



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