



USA \$ 44,22

Picolit

Serve at 14°

Wine with a golden yellow color.

The scent is: fine and intense, floral, fruity, very complex. The scent recalls the honeycomb, full of honey produced with all the flowers of the fields. Bouquet of exceptional elegance, which gives a 'incredible series of aromatic nuances, the wild flowers, in fact. On the palate it is: sweet, velvety, harmonious. The taste is very long in the sensations, which vary continuously. Due to its characteristics it is the classic meditation wine, difficult to match.

Surprisingly good with some spicy cheeses.

GRAPPOLO D'ORO

PICOLIT



ANALYTICAL DATA

ALCOHOL (% VOL)	13,00
SWEET SUGARS	
VINTAGE	2016
BOTTLE	0,50 l

<u>Grape variety:</u>	Picolit 100%
<u>Appellation:</u>	Colli Orientali del Friuli
<u>Designation:</u>	DOCG
<u>Soil type:</u>	sandstone marl of Eocene origin
<u>Harvest time:</u>	end of October
<u>Method of access:</u>	manual

Vinification:

Grapes are left to dry naturally on the plant for as long as possible according to the seasonal trend, destemmed, crushed and left to macerate for 3 more days, thus favoring the start of the fermentation with the yeasts naturally present on the grapes. Afterwards the grapes are softly pressed and fermentation continues in steel tanks at controlled temperature.

Refinement:

Maturation and refinement continue in steel tanks while leaving the wine in the its noble lees for about 10 months.
The bottled wine is aged in thermo-conditioned rooms for at least two months.

Sensory Notes:

Color: golden yellow tending to amber.

Bouquet: the bouquet is fine and intense, floral, fruity, very complex.

The scent reminds the bees honeycomb, full of honey produced with all the flowers of the fields. Bouquet of exceptional elegance, giving an incredible range of aromatic nuances: wild flowers, dried and withered fruit.

Taste: sweet, velvety, harmonic on the palate. Very long taste in the sensations, which vary continuously, with a slight tannic perception that gives complexity.

Pairings:

for its characteristics is the classic meditation wine, difficult to match. Surprisingly good with some spicy cheeses.

Serving Temperature:

14°C

Voor prijs / leveringscondities:

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Price free delivered USA \$ 44,22 per bottle

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