



FRIULI

Picolit Friuli dei Colli Orientali DOC

Producer: Ca'Ronesca

Area of Production: Collio

Grapes: 100% Picolit

Vinification: Grapes are put in small crates which are located in a room with controlled humidity and temperature for drying up until the middle of November, then after a soft pressing the most is left to ferment at a low temperature (13°C) thanks to the indigenous yeasts of the grape. Afterwards the wine ages for longer than 24 months during which periodical stirring operations take place, and at the end of the second spring following the harvest it is filtered and bottled, and six months later it is introduced onto the market.

Tasting Notes: Of an intensely brilliant golden yellow color, it presents an intense and elegant bouquet with hints of acacia and linden, ripe fruits, orange marmalade and honey; in the mouth it is complex, full-bodied, well structured and long lasting.

Food Pairing: The Picolit is considered a wine for meditation that loves to be sipped alone but it also goes well as appetizer together with pâté croutons, as well as matched with seasoned savory cheeses, apple and pear jam and acacia honey.



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