



PETRUCCO

## Picolit

Picolit is an ancient indigenous Friuli vine, cultivated since Roman times, which produces a sweet wine of particular rarity and worth. Production is limited because the bunches undergo partial floral loss, leaving loosely clustered bunches with smaller and sweeter berries.



PICOLIT  
2015

*azienda agricola petrucco*

Di Lina e Paolo Petrucco s.s.  
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DOCG | Friuli Colli Orientali

### VINE:

Picolit

### PRODUCTION AREA:

Buttrio in Monte (180 m a.s.l.)

### SOIL CHARACTERISTICS:

Eocene hills, typically marly soil

**TRAINING SYSTEM:** Guyot – 12 buds

**YIELD PER HECTARE:** 6 hl

**GRAPE HARVEST:** manual

### VINIFICATION SYSTEM:

dried to raisins on trellis for 40 days, pressing, fermentation, 12-month aging in small oak barrels

**ALCOHOL:** 12,75% vol.

**TOTAL ACIDITY:** 5,75 gr./lt.

**SUGAR:** 140,00 gr./lt.

**pH:** 3,78

**MALOLACTIC FERMENTATION:** no

### OVERALL PRODUCTION:

500 – 0,5 lt. bottles

**TYPE:** sweet dry

### COLOUR:

golden yellow

### BOUQUET:

intense and delicate bouquet of wildflowers with hints of dried fig and ripe apricot

### TASTE:

not exceedingly sweet, with notes of ripe fruit (apricot, pear), dates, and dried figs

### SERVE WITH:

blue cheese, foie gras dishes, excellent as a "meditation" wine