



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
2016

azienda agricola petrucco

Di Lina e Paolo Petrucco s.s.
Via Morpurgo, 12 – 33042 Buttrio (UD) Italy
Tel. +39 0432674387 Fax +39 0432673956
info@vinipetrucco.it – www.vinipetrucco.it

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: 12,40% vol.

TOTAL ACIDITY: 5,80 gr./lt.

SUGAR: 135,00 gr./lt.

pH: 3,75

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