

Picolit

DOCG

Particularly persuasive, elegant, with varied nuances which are wild flowers and honey produced from them.



BUNCH

Small, with a wing as long as the bunch, very few berries



VINIFICATION/FERMENTATION

Late harvest and drying of the grapes. Delicate and careful pressing. The fermentation can last up to one month and stops spontaneously. Successively ageing in wooden barrels for 6 months.



RIPENING

At the end of September, around the middle of October



STYLE

Sweet



SERVING TEMPERATURE

15° C



TECHNICAL ANALYSIS

Alcohol: 13,50/14,00 %vol
Contains sulphites



DESCRIPTION

Particularly persuasive, elegant, with varied nuances which are wild flowers and honey produced from them.



GASTRONOMIC PAIRING

Extraordinary wine for meditation and goes surprisingly well with some strong cheese

