



*Conte d'Attimis-Maniago*

# PICOLIT 2006

Colli Orientali del Friuli

*denominazione di origine controllata e garantita*

## Grapes Used

100% Picolit grapes, from ancient and prestigious Friuli vines.

## Location of the vineyard

Hills of the Tenuta Sottomonte in the municipality of Buttrio (Udine), Colli Orientali del Friuli D.O.C. zone. Hills and foothills area, predominantly marly-clayey soil South-West exposure.

## Training system - yield per hectare

Doppio capovolto (double bending canes).  
Area: 1.11 hectares. Average production: 1,700 kg/Ha, 950 litres/Ha.

## Harvest period - vinification methods

Manual grape harvesting, second ten days in October, preceded by natural "raising" of the grapes on the vine and subsequently in "drying-room". White wine vinification method, slight pressing of the grapes, followed by the beginning of controlled temperature fermentation (at 18°C) to encourage the development of the varietal and floral aromas.

## Maturation and ageing

In the bottle, stocked horizontally in the underground cellars for at least twelve months prior to labelling.

## Longevity

Excellent when young, sublime at maturity (over eight years).

## Sensory characteristics

The jewel in the crown of Friuli wine growing, Picolit is an extraordinarily fine wine. Its golden colour, the elegant sensations that it gives to the nose are reminiscent of candied and dried fruit, and honey, with intense hints of wild flower. On the palate, the wine is sweet and velvety, refined and harmonious with fruity flavours (apricots and figs) intermingling with honey. It is most striking for the breadth of the taste-smell sensations that range from broom to citrus fruits and marzipan and for its tempting persistence.

## Food and wine pairings and Service

This wine is best enjoyed on its own: it is a great sipping wine. One unusual but very effective pairing is picolit served with sharp cheeses. It is best when served chilled but not too cold (13°C), avoiding sudden drops in temperature that impair the best organoleptic expression of the wine.

## Bottles produced

1,988 Bordeaux bottles, 500 ml.

### Analytical parameters

Actual alcohol content by volume	% Vol.	14.00
Residual reduced sugars	g/l	144.00
Total acidity	g/l	5.80
Net dry extract	g/l	35.50

