



Conte d'Attimis-Maniago

Picolit

Colli Orientali del Friuli Picolit
denominazione di origine controllata e garantita

Grapes	Picolit.
Vineyard	The fields of the Estate, in the municipality of Buttrio (Udine), ideal location for excellent wine making. The C.D.O. (controlled denomination of origin) is Friuli Colli Orientali. The soil is composed of marl and sandstone with a predominantly clayey component. Crop protection is low environmental impact, focussing on traditional product with a short persistence, used according to the agro-alimentary programme for crop protection.
Vinification	White wine fermentation (without skins) with gentle pressing at low temperature under immobile covering to protect the potential quality of the grapes from oxidisation. Low temperature fermentation (14 °C) to help develop and preserve the most characteristic aromas of this grape variety.
Ageing	In stainless steel tank, resting on the fine lees, kept at a low temperature to prevent fermentation from restarting. At the end of this period, the wine is bottled and laid in the underground estate cellar.
Appearance	Golden colour.
Nose	The elegant sensations that it gives to the nose are reminiscent of candied and dried fruit and honey with intense hints of wild flower.
Palate	This wine is sweet and elegant on the palate and is refined and harmonious with fruity flavours (apricot, figs) and hints of honey. It is most striking for the breadth of the taste-smell sensations that range from citrus fruits to marzipan and for its tempting persistence.
Food pairing	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
Longevity	Excellent when young, sublime at maturity (over ten years).
Service	Best served chilled (13 °C), avoiding sudden drops in temperature that impair the best organoleptic expression of the wine.

