



*Conte d'Attimis-Maniago*

# PICOLIT

Friuli Colli Orientali

*denominazione di origine controllata e garantita*

## VINEYARD.

**Grapes used:** a wine produced from Picolit grapes, as befits the most prestigious ancient vine of Friuli ("King of wines, wine of the kings"). The Colli Orientali del Friuli (Eastern Hills of Friuli), that lay claim to the D.o.c.g.(controlled and guaranteed denomination of origin) area, have always been home to this noble vine.

**Position:** the hills of the Sottomonte Estate in the municipality of Buttrio (Udine), with their fantastic landscape, provide an ideal wine country for excellent wine making.

The C.D.O. (controlled denomination of origin) area is the Colli Orientali del Friuli (Eastern Hills of Friuli). Exposure is south - southeast.

**Terrain:** hill and foothill area, soil composed of marl and sandstone with a predominantly clayey component.

**Training system:** double bending canes (called cappuccina). A traditional training technique in Friuli, optimised by our winery's methods for quality production using reduced vine vigour and a lower number of buds.

**Phytopsanitary crop protection:** low environmental impact focussing on traditional products with a short persistence, distributed according to the agroalimentary programme for crop protection.

## CELLAR.

**Harvesting:** after raising of the grapes on the vine, the grapes are manually harvested by a qualified, suitably trained workforce of the winery. The best grapes in the field are selected and then deposited in single layers into raising crates of no more than 4 kg. Raising then takes place in a drying room for approximately two months.

**Vinification method:** white wine fermentation (without skins) with gentle pressing at low temperature under immobile covering to protect the potential quality of the grapes from oxidation. Low temperature fermentation (14 °C) to help develop and preserve the most characteristic aromas of this grape variety

**Maturation and ageing:** in a 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 refined for more than a year in a bottle laid horizontally in the underground estate cellar.

## WINE.

**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. 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 broom to citrus fruits and marzipan and for its tempting persistence.

**Food and wine pairings:** 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.

Best served chilled (13 °C), avoiding sudden drops in temperature that impair the best organoleptic expression of the wine.

**Longevity:** excellent when young, sublime at maturity (over ten years).

