



LA RONCAIA

IL PRESTIGIO DI UN'EMOZIONE



PICOLIT

MADE EXCLUSIVELY FROM GRAPES
OF A NATIVE VINE, PICOLIT.

CLASSIFICATION: PICOLIT DOCG COLLI ORIENTALI
DEL FRIULI.

ORIGIN: ESTATE VINEYARDS IN THE MUNICIPALITY OF ATTIMIS.

GRAPES: 100% PICOLIT.

SOIL AND VINEYARD: MARLY SOIL OF EOCENE ORIGIN.

THE VINEYARD IS PLANTED WITH 4.600 SINGLE GUYOT-
TRAINED VINES PER HECTARE.

VINIFICATION: HARVEST IS CARRIED OUT IN LATE OCTOBER,
BUT THIS SMALL QUANTITY OF GRAPES BECOME MUST ONLY
AFTER ATTENTIVE, SKILLED RAISING LASTING 6 WEEKS.
PART OF THE MUST IS FERMENTED IN NEW ALLIER BARRIQUES
AND THE REST IN STAINLESS-STEEL VATS AT A CONTROLLED
TEMPERATURE. IN LATE SPRING ASSEMBLAGE IS EFFECTED
AND, AFTER A LONG MATURATION IN BARRIQUE, THE WINE
IS BOTTLED. THE AGEING IN THE BOTTLE ALLOWS
TO OBTAIN A MATURE PICOLIT CAPABLE
OF GIVING INTENSE EMOTIONS.

APPEARANCE: GOLD YELLOW.

NOSE: EVOLVED AND VERY ELEGANT, WITH SCENTS
RECALLING ACACIA HONEY AND RAISINS.

PALATE: DELICATE, ROUNDED AND APPROPRIATELY SWEET.

ALCOHOLIC STRENGTH: 13% VOL.

IDEAL SERVING TEMPERATURE: 12-13°C.

PAIRINGS: IT IS CONSIDERED ONE OF THE FINEST SIPPING
WINES. PERFECT ALSO WITH DRY BISCUITS.

